



PLANSEL SELECTA – RESERVA

Year of harvest:

2017

Classification:

Vinho Regional Alentejano

Type:

White wine

Grape varieties:

50% Viosinho and 50% Gouveio

Soil type:

Sandy soils, loam soils, clay soils, limestone and slate soils.
Overall, high iron content and granite in the deeper rock layers.

Story:

This blend of Viosinho and Gouveio are created by Dorina Lindemann and the oenologists Carlos Ramos, whose intuition gave rise to the desire to perfect a wine with complementary characteristics.

Tasting:

A lovely blend of butter and exotic fruits. Lots of fruit and good density on the palate. Harmonic and wonderful elegant at the finish.

Vinification:

Selective manual harvest is carried out in 25kg boxes and of 5°C natural sedimentation.
Fermentation and ageing over 6 months in French oak barriques.

Ageing potential:

This wine should be served from now until the end of 2019.

Awards:



Alcohol	Total acidity	Volatile acidity	Residual sugar	PH-value
13.0 %vol	5.9 g/l	0.54 g/l	3.3 g/l	3.26

Cofinanciado por:

