

Prova Régia 2009



FACT SHEET

Estate Quinta da Romeira
Type White
Country Portugal
Region Lisboa / Bucelas (DOC)
Winemaker João Corrêa/ Nuno do Ó
Nº of bottles 200000

GRAPE VARIETIES

Arinto - 100 %

ANALYSIS

Alcohol 12.70%
Total Acidity 6.50g/l
PH 3.00
Reducing Sugars 5.00g/l

WINEMAKING

Two months fermentation at 16/17°C in stainless steel vats.

MATURATION

Maturing for one month over lees.

TASTING NOTES

Colour: Citrus yellow. Aroma: Exuberant, with notes of passion fruit, lime and pineapple. Elegant notes of apple and mineral hints. Palate: Vibrant freshness, high quality acidity complemented by intense aromatic notes, with a lengthy finish.

PAIRING SUGGESTIONS

Fish, shellfish, salad and cold soups.

NOTES

Storage: Lying down at a temperature of 15°C. Serving: Serve at 9°C.

PRODUCER

Quinta da Romeira,
Companhia das Quintas Vinhos SA.
Quinta da Romeira de Cima, Apartado 767 2670-678 Bucelas
Phone: 219 687 380
Fax: 219 687 399
Email: geral@companhiadasquintas.pt