



FLOR DE MAIO

Regional Alentejano white 2015

REGION

The demarcated region of Alentejo is only 40 years, although there are traces of the culture of wine since Roman times, including the use of clay pots, which are still used. "Alentejo" means "beyond the Tagus River" and it is this river that borders the north region. Flat region with low altitude, it has extensive plantations of several hundred hectares of vineyards. The intense heat that is felt here in the summer causes the grapes to reach an excellent maturation, with great concentration. The wines are very aromatic and smooth and have already achieved a considerable international reputation.

VINEYARDS

The 60 hectares of vineyards are planted with the traditional grape varieties Trincadeira, Aragonez and the famous Touriga Nacional and Alicante Bouschet. The vineyard is composed by several portions and it's planted in poor sandy soils.

VINIFICATION

The grapes were fully stripped and immediately pressed in a pneumatic press. The clear must was decanted and cooled to low temperatures for 24 hours. The fermentation took place in stainless steel vats with temperature control for about 3 weeks. The wine remained only in stainless steel vats to preserve all the aromas of fresh fruit.

WINEMAKER'S NOTES

Clear and transparent color, aroma of tropical fruits, with lemony notes. The palate as citrus flavors, soft texture with a lively acidity and a refreshing finish.

Alcoholic Degree	13 % by vol.
Total Acidity	6,4 g/L
pH	3,28
Total Sugars	2,3 g/L
Grape Varieties	60% Antão Vaz and 40% Arinto
Aging	Stainless steel only
Winemaking	Carlos Lucas

