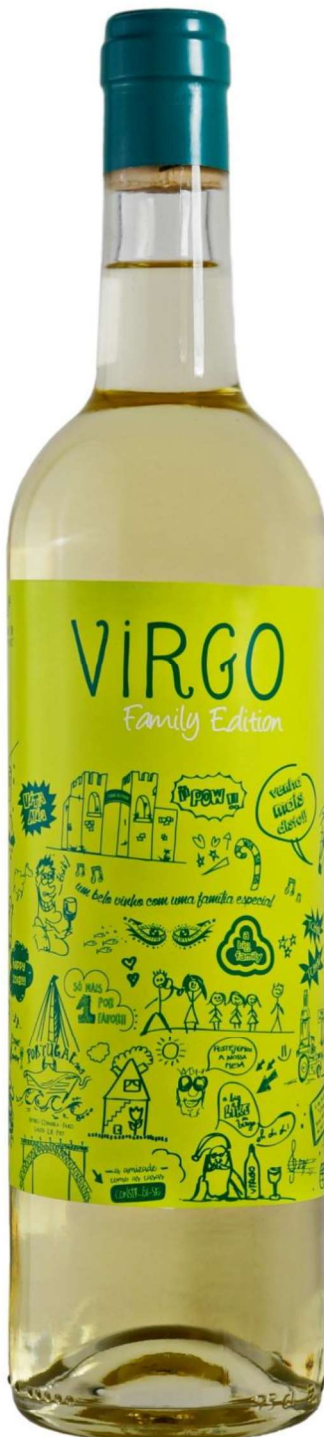


Torre do Frade Alentejo-Portugal

Virgo Family Edition 2016

Wines that brand the moment



Vineyard

Type of soil: Brown Shale
Place: Monforte-Portalegre
Grape Varieties: 100% Viognier
Average production: 8.000kgs/ha
Harvest: manual

Maturation

Stainless steel: Fermentation and ageing process for about 7 months
In the bottle: since March of 2017

Analysis

Vol: 11,5%
Total Acidity: 6,1 g/l
PH: 3,18
Sugar: 0,3 g/l

Tasting Notes

The first nose reveals a lot of tropical fruits essentially passion fruit notes. The mouth is light with a great minerality and crunchiness that come out from the brown shale floor. The fruit is young and fresh also in the mouth with another explosion of tropical aromas, the end is long and yummy.

Service & Consumption

Service temperature: Service: 8°C/46,4F
Consume: 10°C/50F

Food Pairings

The citric and tropical Aromas of this wine marry perfectly with salads and seafood, also ideal for white meats and grilled fish without much seasoning in addition to olive oil, butter and herbs. Suggestion - Duck leg confit & wild mushroom Risotto flavored with lemon zest.



TORRE
DO FRADE