

BATHOREU SELECTION WHITE IGP TEJO 2021



Produced from the grapes Arinto (60%), Verdelho (20%) and Fernão Pires (20%) created in our vineyards in Aveiras de Cima, Tejo Region, Portugal.

Stainless steel vat with a short skin contact period with controlled temperature between 15 and 17°C. Cold stabilization. Minimum of 3 months stage in the bottle.

Yellow color, fresh and fruity aroma, elegant and with good acidity. Very well balanced in the mouth.

Light meals, sauced white meat or fish dishes, pasta and seafood. Serve at 10-12°C..

Analytical Control

Alcohol Vol. (%)	12.87
Total Acidity (g/L)	6.22
Volatile Acidity (g/L)	0.57
Density at 20°C (g/L)	0.9911
Total Dry Extract (mg/L)	25.0
Total Sulfur Dioxide (mg/L)	83
Free Sulfur Dioxide (mg/L)	24
Residual Sugars (g/L)	<0.6
pH (20 to 25°C)	3.15