



QUINTADA  
LAGOA VELHA  
EST. 1969

# SINGULAR WHITE

WHITE WINE  
QUINTA DA LAGOA VELHA

## VINIFICATION

Total destemming followed by gentle pressing to extract only the free-run juice, without crushing the skins.

Alcoholic fermentation took place in stainless steel tanks with temperature control at 14°C, allowing for optimal extraction of the grape varieties' characteristic aromas.

The Chardonnay was aged in second-use French oak barrels, while the Sauvignon Blanc fermented in new French oak barrels for 12 months.

## TASTING NOTES

Straw-coloured with slight greenish nuances.

Fresh, well-balanced aromas, highlighting floral notes and a touch of oak.

On the palate, it is elegant, fresh, and highly engaging.

## FOOD PAIRING

Excellent for enjoying on special occasions. Pairs perfectly with elaborate meat or fish dishes.

Serve at a temperature between 10°C and 12°C.

## AWARDS



## DESCRIPTION

<b>TYPE</b> White Wine	<b>CERTIFICATION</b> DOP Bairrada
<b>HARVEST</b> 2021	<b>AGEING</b> 12 Months
<b>GRAPE VARIETIES</b> Chardonnay 90% Sauvignon Blanc 10%	<b>BOTTLES</b> 1200

## ANALYTICAL PARAMETERS

<b>ALCOHOL</b> 13% vol.	<b>RESIDUAL SUGAR</b> 5,1 g/L
<b>TOTAL ACIDITY</b> 5,6 g/L	

## PACKAGING

<b>BOTTLE SIZE</b> 75cl	<b>CASE</b> 3 Units
<b>CASE DIMENSIONS (CM)   WEIGHT (KG)</b> 32 x 25 x 10   4,39	
<b>CASE EAN</b> 5600 2242 87802	<b>BOTTLE EAN</b> 5600 2242 87796