

# Encosta do Sobral Reserva Branco

*Classificação/Denomination: Vinho Regional Tejo / Regional Wine from Tejo*

*Clima/Climate: Mediterrânico Temperado /Southern mild Mediterranean*

*Castas/Grapes: Côdega do Larinho / Rabigato / Viosinho / Gouveio*

*Teor Alcoólico/Alcohol: 13%*

*Análise Sensorial/Tasting Notes: Cor amarela- citrina, aroma intenso a fruta fresca, mineral e ligeiras notas de baunilha. Na boca revela-se muito elegante, fresco, untuoso e com final de boca longo. / Light citrus coloured, with an intensive mineral and fine fruity, lightly vanilla notes. In the mouth it is persistent, fresh, elegant and it has an excellent structure between the minerals and the fruits.*

*Vinificação/Vinification: Processo clássico, com controlo de temperatura.. / Traditional procedure with stick control of temperature.*

*Estágio/Stage: 40% do vinho estagiou em barricas de carvalho francês / 40% of the wine as suffered a period of oak-stage in French oak barrels*

*Consumo/Serving suggestions: Deve ser consumido entre os 10°C-12°C. / To be consumed between 10°C-12°C.*

*Enologia e Viticultura/Winemaker/Oenologist/Viticulture : Pedro Sereno*

*Produtor e Engarrafador/ Wine producer and Bottler: Encosta do Sobral | Outeiro | Tomar | Portugal*

