



HERDADE  
DA AMADA

# HERDADE DA AMADA

# WHITE RESERVE '2022



**COUNTRY**  
Portugal

**REGION**  
Alentejo - Elvas

**TYPE**  
White

**GRAPES VARITIES**  
50% Roupeiro, 25% Arinto and 25% Fernão Pires

**CLASSIFICATION**  
Regional Alentejo Wine

**YEAR OF HARVEST**  
2022

**VINTAGE**  
Between 31th July and 10th August

**HARVEST**  
By hand to 12.5 kg boxes

**CLIMA**  
Mediterranean

**SOIL**  
Granite-clay and limestone

**PRODUCTION**  
2.124 bottles of 0.75lt

**ENOLOGY**  
Susana Esteban  
Bruno Pinto da Silva

**VITICULTURE**  
José Luís Marmelo

**ALCOHOL**  
13,4% vol

**PH**  
3,30

**TOTAL SUGAR**  
0,6 g/L

**VOLATILE ACIDITY**  
0,34 g/L

**TOTAL ACIDITY**  
5,0 g/L

**CALORIC VALUE**  
78 kcal/324kJ/100 cm3

**INGREDIENTS**  
contains sulfites



**VINEYARD**  
In conversion to MPB. Oriented northwest-southeast, conducted in a royat bi-lateral cordon.

**VINIFICATION**  
After a careful and meticulous harvest of the best grapes, the grapes were sent to a refrigerated container, where they spent 12 hours at 6 degrees. The next day, after being transported to the winery in a refrigerated environment, where they were completely destemmed and smashed at the entrance of the press. Pressing was direct and gentle, up to 0.8 bar, and decanting was static, cold (8°C/9°C). Fermentation took place at a controlled temperature of 16°C, for 20-30 days. After alcoholic and a clean run, two thirds of the blend were aged in 500L neutral toast French oak barrels and one third in stainless steel tank for 12 months. Before entering the market, it aged for 6 months in the bottle.

**WINE**  
On the nose is restrained, delicate and elegant in a mineral register, with a slight tropicality and nuances of perfectly integrated toast. On the palate, it shows identity and personality, maintaining its fresh, mineral character. With lively acidity and good tension, it takes us on a long, balanced and very harmonious tasting

**GASTRONOMY**  
Its structure and balance give it great harmony, which translates into a clear gastronomic profile. Spicy baked fish, sea rice or even medium-fat meats, not forgetting Asian dishes where the curry and coconut stand out, will be interesting options for very pleasant moments.

**RECOMMENDED CONSUME**  
2024 - 2031 (8 years)

**BOTTLE**  
Capacity (lt): 0,75 | Model: Borgonha  
Size (cm): (d) 8,5 x (h) 29,4 | Weight (kg): 1,20  
Barcode EAN (bottle): 5607127004246

**BOX**  
Size (cm): (l) 29,5 x (w) 23,5 x (h) 16,5  
Weight (kg): 7,55 | Number of bottles: 6  
Barcode ITF (box): 15607127004243

**PALLET (EURO)**  
Boxes/feira: 12 | spun/pallet: 8  
Boxes/pallet: 96 | Weight (kg). 750,6  
Length 1,20m | Width 0,80m | Height 1,55m

