Torre do Frade Alentejo-Portugal

Torre do Frade Viognier 2016

Vineyard
Type of soil: Brown Shale
Place:Monforte-Portalegre
Grape Varieties: 100% Viognier
Average production: 6.000kgs/ha
Harvest: manual

Maturation
French Barrels: 6 months, 225lts units
Ageing process: All batch in the wood
Type of wood: New french barrels
In the Bottle: Since 25th March 2017

Analysis
Vol: 11,5%
Total Acidity: 5,9 g/l
PH: 3,18
Sugar: 0,2 g/l

Tasting Notes
Color: Green and graindgolden
Aroma:The first nose is tropical and very citric, you can feel the wood but the fruit is nice and fresh.
Flavour:In the mouth the wine has a sharp and delicate entrance, showing a great deepness in the midmouth, at this point one can feel the minerality, the fresh and green tropical fruit along with a crunchy feeling the end is long and fresh.

Service&Consumption
Service Temperature : Serve at 13°C/55,4 F to consume at 16°C/60.8 F

Food Pairings
Perfect for fat fish grilled or oven cooked, it can also handles any source of grilled meat specially pork, lamb and beef.

More than a project, one Family

TORRE
DO FRADE