UDACA

White Wine

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QUALITY FACTORS

Climate: Mediterranean temperated
Soil: Granite
Grapes: Emblematic of Portugal
Density of Plantation: 3500 to 4000 plants per hectare
Type of Pruning: Single, double, curtain, and guyot
Type of Conduction: Monoplane vertical rising.
Production per hectare (ton./ha): 6 Tonnes of grapes per hectare

OENOLOGICAL TECHNOLOGY

Vinification: Classic Vinification with "Bica aberta"
Fermentation: Controlled temperature up to 16º C for 2 weeks
Aging: 8 months at stainless steel vats.

ANALYTICAL PARAMETERS

Alcohol Content: 12,4 % Vol.
Volatile Acidity: 0,31 g/l
Total Acidity: 5,68 g/l
Dry Extract: 20,6 g/l
Residual Sugars: 2,1 g/l
pH: 3,24

TASTING NOTES

Appearance: Crystal clear
Colour: Citrus
Aroma: Young and fresh aroma with the presence of citric and floral notes.
Flavour: Smooth and elegant, it shows balanced acidity, good structure, and persistence.
Food Pairing: For all days consume, it accompanies varied dishes of fish and salads.



Logistics Information Standard

Bottle: Bordalesa Nova
Bottle Capacity: 0,75L
Bottle Dimensions: 30,05cm x 7,52cm
Bottle Tare Weight: 390g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 23,5cm X 15,5cm X 31cm
Box Weight: 7,15 kg
Bottles per Pallet: 600
Boxes per Pallet: 100
EAN: 5 601250 106914
IFT: 15601250106911

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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