

Alandra White 2021 6x75cl

Winemaker Notes

Fresh and engaging, with notes of white fruit and citrus touches. Intense and balanced palate with a long, elegant finish.

Vineyard

Sourced from select vineyards around Portugal to deliver a consistent blend.

Winemaking

Individual grape varieties were processed and fermented separately and then blended. The resulting wine is rested in tanks for few months before bottling.

Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely re-established. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Food match

Grilled and Roasted White Meats

Great as an aperitif, salads or grilled fish.



Grapes

20% Arinto
20% Fernão Pires
20% Antão Vaz
40%: Roupeiro

Region/Appellation

Alentejo

Alcohol by volume

12.50%

Residual Sugar

2.1 g/l

pH

3.31

Total Acidity

6.46 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

25/04/2024