

Alandra White 2022 12 x Half Bottles 12x37.5cl

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

2022 was an exceptionally hot and dry year. Winter temperatures were 1.5°C above average with 80% less precipitation. Spring continued the drier and warmer trend. In late August and September, however, temperatures dropped and helped the vines to complete their cycle. Rains from 12-15th September further helped to finish the maturation. The Rose harvest began on 22nd August, 8 days earlier than the previous year, with good acidity and liveliness.

Food match

Grilled and Roasted White Meats

Great as an aperitif, salads or grilled fish.



Grapes

60% Fernão Pires
30% Arinto
5% Antão Vaz
5% Roupeiro

Region/Appellation

Alentejo

Alcohol by volume

12.50%

Residual Sugar

1.5 g/l

pH

3.32

Total Acidity

5.89 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

25/04/2024