

Wine

SENTIDOS *Visão* 2020



APPELLATION	IGP Vinho Regional Algarve	
VARIETIES	Antão Vaz	
ALCOHOL	13% Vol.	
KEY DATES	Bottled	Aug 2021
	Released	Nov 2021
	Drink date	2021 - 2028
PRODUCTION	750 ml / 1603 Bottles	

IDENTITY

A distinctive gastronomic white wine. Serious, precise, very dry, fermented and aged in American and French oak.

TASTING NOTES

Brilliant straw-coloured yellow with light greenish reflections. In the nose lots of ripe, yellow stone fruits like apricot, mirabelle and peach. Some almonds, ripe citrus, with an underlying smoky and toasty note. Fresh, crisp on the palate, perfectly integrated acidity, good creaminess. Well balanced and quite long on the finish.

SERVICE & PAIRING

Serve at 7 - 10°C. Perfect with saltwater fish, shellfish, Asian cuisine.

VINIFICATION & AGEING

Grown on barren, stony, red soils. Vines with strong yield reduction, grapes harvested and selected by hand. Short extraction on the skins. Carefully pressed and fermented in American and French barrels and aged on the lees for 12 months. Unfined.

