



Quinta de Foz de Arouce



PRODUCER PROFILE

Estate owned by: João Filipe Osório
Winemaker: João Perry Vidal and João
Portugal Ramos
Total acreage under vine: 150
Estate founded: 1980
Winery production: 6,500 Bottles
Region: VR Beiras
Country: Portugal

Foz de Arouce Branco 2017

WINE DESCRIPTION

After a careful selection and pressing, the wine is fermented in 300 liter French oak half barrels. It then spends six months aging in barrel for additional refinement.

Fermentation in half barrels of French Oak: 10% in 1st year half barrels, 90% in 2nd year half barrels.

TASTING NOTES

Pale yellow in color, Quinta de Foz de Arouce Branco has aromas of fennel, citrus and honey. Soft and creamy on the palate, with flavors of limes, oranges and vanilla.

FOOD PAIRING

This wine is well-balanced with a long finish and pairs perfectly with grilled or smoked fish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Quinta de Foz de Arouce
Vineyard size:	5
Soil composition:	Schist
Training method:	Bilateral Cordon de Royat
Elevation:	660-825 feet
Vines/acre:	1,600
Yield/acre:	2 tons
Exposure:	Various
Year vineyard planted:	1940
Harvest time:	September
First vintage of this wine:	1987
Bottles produced of this wine:	6,500
Average Wine Age:	70 yrs

WINEMAKING & AGING

Varietal composition:	100% Cerceal
Fermentation container:	Barrels
Length of alcoholic fermentation:	30-60 days
Fermentation temperature:	61 °F
Malolactic fermentation:	No
Type of aging container:	Barrels
Size of aging container:	300 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	7 months

ANALYTICAL DATA

Alcohol:	12.5%
Residual sugar:	2 g/L
Acidity:	6 g/L