



## Blanc de Noirs 2018

White wine produced with Castelão red grapes. The fermentation develops partially in new French oak barrels and it matures on the lees. The body is structured, fresh and with good acidity. Fruity aroma with mineral notes. Lingering and saline flavour. Excellent wine with salads, fish and seafood.

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**Producer:** Herdade Pegos Claros.

**Winemaker:** Bernardo Cabral.

**Grape varieties:** Castelão.

**Year:** 2018.

**Winemaking process:** Manual harvest and transport in small boxes of 20kg. Direct pressing of whole bunches with juice from first press. Partial fermentation in new French oak barrels (20%) and the remainder in stainless steel vats.

**Ageing:** Aged on lees for 5 months. A part is aged (20%) in new French oak barrels.

**Bottling:** Bottled in March 2019.

**Soil and weather:** Sandy soil and Continental-mediterranean weather.

**Colour:** Pale green-yellow.

**Aroma:** Elegant combination of green fruits (apple and pear) with mineral notes.

**Taste:** Surprisingly structured, with firm acidity and persistent finish.

**Gastronomy:** Pairs well with salads, seafood and various fish dishes.

**Alcohol:** 12,29%.

**Total Acidity:** 5,24 g/l.

**Total Sugar:** 3,8 g/l.

**pH:** 3.32.