



*Casa
de Saima*

WHITE GARRAFEIRA

2015



ORIGIN | DOC Bairrada

GRAPES | Bical, Maria Gomes, Cerceal

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Citrus with clear, crystalline appearance.

AROMA

Lemon with notes of white fruit.

FLAVOUR

Delicate, fresh and balanced with exotic and citric notes. Elegant acidity in perfect combination with aroma and a good volume in the mouth. Capable of great evolution in the bottle.

WINEMAKING

Vinification: Classical, with gentle pressing and natural decanting.

Fermentation: Spontaneous.

AGING

Oak Barrels | 12 months

Bottle | 24 months

WHEN TO DRINK

Can be kept for an indefinite period under appropriate conditions.

QUALITY FACTORS

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

TECHNICAL ANALYSIS

Alcohol: 13 % vol.

Volatile acidity: 0.51 g/l

Total acidity: 7.12 g/l

Total sugars: 2 g/l