

Artolas

# Artolas White 2024



WHITE  
STILL WINE



PORTUGAL



LISBOA

## TASTING NOTE

Tropical Portuguese white, freshened by citrus and given an exotic tang by passion fruit and pineapple on the palate.

## VITICULTURE

Clay and limestone soil.

## VINIFICATION

From 5-15 year old vines, the vines are wire trained and spur-pruned and harvest on the 1st week of September. The grapes are destemmed, crushed and pressed before undergoing stainless steel fermentation over a period of 12 days.

## FOOD MATCHING

Grilled fish, shellfish, pastas, white meat or simply as aperitif.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Fernão Pires (60%), Arinto (30%), Moscatel (10%)
CLOSURE	Screw cap
SKU CODE	B0586124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Portugal
REGION	Lisboa
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.35
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	2.5g/l
SKU	B0586124