

Artolas

White 2025



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	2025
ABV	12.5%
GRAPE VARIETIES	Fernão Pires (60%), Moscatel (10%), Arinto (30%)
CLOSURE	Screw cap
SKU CODE	B0586125
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	B0586125