



Vinhas do Lasso - Colheita Seleccionada Red

Touriga Nacional and Castelão grape varieties, which gives this wine complexity, firm tannins and good volume. It has a long and persistent finish.

DESCRIPTION

GRAPE VARIETIES:	Aragonez (35%), Touriga Nacional (45%), Castelão (20%).
COLOUR:	Bright red.
AROMA:	Exuberant aroma of ripe fruits, spices, menthol, evolving to vanilla notes.
TASTE:	Fresh and mineral start, associated with the Atlantic influence. Red Fruit and Spicy notes, goodbody, long finish with notes of cocoa. Great wine to drink by the glass or to be paired with food.
WINEMAKING:	Sustainable viticulture practice. Careful vine management to enhance all the fruit potential. Handpicked grapes into 20kg cases followed by an exhausted selection of bunches in the cellar. Alcoholic fermentation with indigenous yeasts (natural fermentation) and temperature controlled at 24-28°C during 14 days, followed by malolactic fermentation. Ageing for 9 months in second and third year French oak barrels.
ANALYSIS:	Alcohol: 14% Total acidity: 5,5g/l Volatile acidity: 0,70g/l pH: 3,55



Vinhas do Lasso - Colheita Seleccionada White - DOC Alenquer

A prime example of the most emblematic regional varieties of the Lisbon Region - Arinto and Fernão Pires - this wine combines the aromatic exuberance and unctuous mouthfeel of Fernão Pires with the freshness and minerality of Arinto.

DESCRIPTION

GRAPE VARIETIES:	Arinto (40%), Fernão Pires (60%). DOC Alenquer.
COLOUR:	Brilliant citric colour.
AROMA:	Good intensity aroma of flowers and topical fruits.
TASTE:	Lively and fresh attack. Good body. Unctuous and creamy mouthfeel, with the tropical notes and white flower of the Fernão Pires, in perfect blend with the citric notes of the Arinto.
WINEMAKING:	Careful management of vegetation to optimize the aromatic potential of grapes. Destemming followed by cold maceration of the Fernão Pires for 12hours prior to crushing. The must was clarified in 72h by natural settling in refrigerated vats. Fermentation in cement tanks, by indigenous yeast, with controlled temperature at 15-16 ° C. Integrated Production. Sustainable Viticulture.
ANALYSIS:	Alcohol: 13% Total acidity: 7,2g/l Volatile acidity: 0,42g/l pH: 3,17 Total Sugar: <1,5 g/l