

Casa de Sabicos

Family Estates



JOAQUIM MADEIRA WHITE | 2019

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Solos: Red chalky

Grapes: Antão Vaz (30%), Chardonnay (30%) and Arinto (40%)

Harvest: Manually

Wine making: The blend of Antão Vaz and Chardonnay grapes is jointly fermented in French oak barrels under temperature control. The Arinto is fermented in steel vats under temperature control.

Oenology: Joaquim Madeira

Technical information:

Alcohol level: 13.5% Vol.

Total acidity: 5.1 g/dm³

pH: 3,34

Tasting notes:

Colour: Citrus

Aroma: Blend of tropical fruits and citrus with evident presence of the oak where the chardonnay and the Antão Vaz fermented. Freshness and youth of the wine suggested by the acidity and the citric notes.

Taste: Smooth, with tropical notes and good acidity. The presence of the oak integrate a complex blend of flavours that provide a remarkable harmony to the wine. Body, tropical and citrus fruits are characteristics of this wine, decisively influencing its balance. Persistent and extremely balanced finish.