

Casa de Sábicos

Family Estates



CHARDONNAY

WHITE | 2022

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Soils: Red chalky

Grapes: Chardonnay

Harvest: Manual harvest on the 10th of September 2022 at dawn

Wine making: Pressing of the grapes and static decantation of the must

Ageing: 3 months in contact with fine lees, followed by 6 months in French oak half barrels .

Production: 1000 numbered bottles

Oenology: Paulo A. Silva

Technical information:

Alcohol level: 14% Vol.

Total acidity: 5,8 g/dm³

pH: 3,22

Tasting notes:

Colour: Slightly straw yellow

Aroma: Good aromatic intensity with white flowers predominating on the nose, with notes of fresh pastry combined with a slight toast.

Palate: Good structure in the mouth, medium acidity and a good general balance, with the same notes that we feels in the nose also present