



HERDADE DA COMPORTA
Vinhos

FACTSHEET

PARUS

WHITE 2009

Oenologist Francisco Pimenta

Region Comporta

Total Vineyard Area 30ha (25ha of red grapes and 5ha of white grapes)

Category Vinho Regional Península de Setúbal

Style White Wine

Grape Varieties Antão Vaz

Aroma Elegant and subtle aroma with hints of unripe lemon and pineapple.

Taste Delicate but medium-bodied, its apparent fragility is supported by a soft structure and a slight acidity, confirming the character of the aroma and providing a lasting and harmonious finish.

Soil Type Sandy

Exposure and Slope The vineyard is situated on a flat plain in a valley oriented east by west, allowing the sun exposure practically the whole day.

Position It is situated slightly above sea level.

Climate Moderate climate due to the ocean proximity producing excellent grape maturity conditions, colour, perfume and taste.

Wind Mild

Vinification Grapes from our vineyard were hand picked by wine variety in 20 kg boxes, de-stemmed and gently crushed. Fermentation was processed in an open vessel controlled temperatures of around 15°C to 17°C.

Bottling Date March 2010

Alcohol 14%

Total Acidity 5.44 g/l (tartaric)

pH 3.46

