



Altas Quintas crescendo

Technical Specs

Altas Quintas Crescendo White - Portugal Alentejo Regional Wine

Type: White

Year: 2007

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties: Verdelho, Arinto and Fernão Pires

Making the Wine:

This wine was designed from a selection of grapes from the Verdelho, Arinto and Fernão Pires varieties from the best parts of the Altas Quintas vineyards. The must was clarified at 10°C in a cold room, where it then fermented at a temperature of 15°C. After this process, the wine was stored at 8°C, then stabilised and filtered. It was bottled in February to preserve all its aroma and bouquet.

Tasting Notes:

This is a citrus-coloured wine with hints of tropical fruits, touches of minerals and a great joviality. All together it is very fresh and balanced, with a long finish.

Viticulture:

The vineyards are 600 metres above sea level on a unique plateau in the São Mamede Nature Reserve region. The mesoclimate of this area, the medium-potential productive soils and the altitude at which the vines are located make a unique terroir that we can taste in the wines. The vineyard is trellised for integrated protection and has exceptional climate and soil conditions. This was where the grapes were grown to make this wine. After a substantial reduction in production, the grapes were hand-picked in the first half of September 2007, placed in small 20 kg boxes and immediately taken to the winery, where they underwent a careful selection process.

Physical and Chemical characteristics:

Alcohol content: 13,5°

pH: 3,08

Total acidity (tartaric acid): 5,4 gr/Lt



“Wine is bottled Poetry”.

Robert Louis Stevenson