TERRA D'ALTER

TERRA D'ALTER . ALVARINHO

VARIETIES
Alvarinho, 100%

REGION
Alentejo Regional Wine

HARVEST
2022

SOIL TYPE
Clay-limestone

PH
3.29

ALCOHOL CONTENT
13,5% VOL

TOTAL ACIDITY
6.0 g/l

REDUCING SUGARS
0,3 g/L

TASTING NOTES
Lime Leaf, White Peach, Exotic Stone Fruit

VINIFICATION
Alvarinho grapes are grown on strong white limestone soil and handpicked when ripe. The grapes are crushed and must-chilled, followed by 24 hours of skin contact. The cold juice settles for 48 hours before fermenting in stainless steel at 12°C for 50 days on yeast lees until bottling. The wine is full bodied with a taught acid spine and long finish.

PAIRING
Chicken Salad, Grilled Fish, Shellfish, Yellow Thai Curry

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LOGISTICS DATA

TERRA D'ALTER ALVARINHO

UNIT	
NET WEIGHT KG	0.75
GROSS WEIGHT KG	1.3
EAN	5600370481055

PALLET	
N°. LEVELS	9
N°. UNITS PER LEVEL	72
N°. UNITS PER PALLET	648

BOX	
UNITS	6
NET WEIGHT KG	4.5
GROSS WEIGHT KG	7.8
ITF	25600370481059