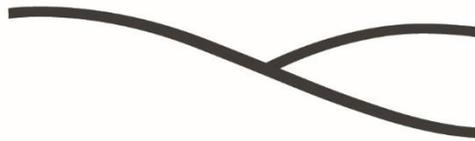




TERRA D'ALTER



TELHAS WHITE

GRAPES:

Viognier

REGION:

Regional Alentejano

HARVEST:

2021

SOIL TYPE:

Granitic

pH:

3,32

ALCOHOL CONTENT:

14 %vol.

TOTAL ACIDITY:

6

TASTING NOTES:

Clear and straw yellow in colour, this wine has aromas of apricot, green plum and toasted vanilla on the nose.

Balanced and fresh, this wine surprises with its structure and complexity on the palate.

Long, sweet finish.

VINIFICATION:

The method followed is very similar to the process developed in Condrieu. The hand-harvested grapes are crushed and left to cool in pre-fermentation maceration for 2 days. Fermentation took place in new French oak barrels, where the wine then aged on its fine lees for 7 months.

FOOD PAIRING:

Lobster, cod, shellfish, white meats and salads.

IMPAR

IMPARWINES.COM