

TERRA D'ALTER



RESERVA WHITE

GRAPES:

Arinto, Encruzado & Viognier

REGION:

Regional Alentejano

HARVEST:

2023

SOIL TYPE:

Shale and granitic

pH:

3,34

ALCOHOL CONTENT:

13 %vol.

TOTAL ACIDITY:

5,1

TASTING NOTES:

Crystal clear, light yellow in colour, the nose of Terra D'Alter Reserva shows aromas of citrus, peach and apricot. The toastiness of the French oak where it aged is very well integrated.

The palate reveals excellent minerality and structure. A complex and harmonious wine.

VINIFICATION:

Produced from carefully selected, hand-picked grapes, part of this batch fermented in stainless steel at a temperature of between 13 and 16°C, part fermented in barrels.

Batonnage was carried out during its ageing to promote the lifting of the fine lees, on which it aged for 6 months.

FOOD PAIRING:

Grilled and roasted fish dishes, seafood, sushi and white meat dishes.



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