

TERRA D'ALTER



VIOGNIER

GRAPES:

Viognier

REGION:

Regional Alentejano

HARVEST:

2023

SOIL TYPE:

Granitic

pH:

3,55

ALCOHOL CONTENT:

13 %vol.

TOTAL ACIDITY:

4,7

TASTING NOTES:

Bright golden in colour, this wine has notes of stone fruit such as peach and apricot on the nose.

Good volume on the palate, fresh with a silky finish.

VINIFICATION:

The grapes, harvested by hand, were gently crushed and left for 2 days in pre-fermentation skin maceration at 10°C.

After a slightly extractive pressing, it fermented in stainless steel at a low temperature.

It remained on fine lees until bottling.

FOOD PAIRING:

White meats, succulent fish, shellfish.



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