



DONA MARIA AMANTIS RESERVA 2015

- Country:** Portugal
Region: Alentejo (Estremoz)
Soil: Clay / limestone
Type: White
Grape Varieties: Viognier
Fermentation: This wine is fermented in 400 L French oak barrels, with *bâtonnage* during 6 months.
Alcohol Content: 14%
Total Acidity: 5,1 g/l
Volatile Acidity: 0,59 g/l
pH: 3,18
Total Sugar: 0,9 g/l
Colour: Beautiful golden and lemon-green colour.
Aroma: Well integrated light French oak, with mango, orange and pear aromas.
Taste: Quite silky, showing a very good balance and structure.
Very nice acidity and persistent finish.
Bottle: Bordeaux 750 ml
Box: 6 bottles / carton

