



TECHNICAL SHEET

VADIO WHITE 2014

Varieties: 80% Cercial from old vines, and 20% Bical

Vintage: 2014

Region: BAIRRADA

Country: Portugal

Certification: DOC – Denominação de Origem Controlada

Winemaker and Viticulturist: Luis Patrão and Dinis Patrão

Viticulture details

Type of soil: sandy and limestone

Pruning system: cordon

Average age of vines: about 30 years

Average yield: 45 hl/ha

Winemaking process

Destemming, must chilling, pneumatic pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks (cercial) and old oak barrels (bical), maturation, blending and filtration.

Winemaker Comments

Visual: Cristal clear, citrine colour.

Aroma: Very juicy and focused with subtle mint notes, lemons and grapefruit characters.

Taste: The palate shows nice acidity supporting the complex pear and apple fruit, together with a distinct stony, mineral edge.

Dishes: Best with salads, grilled fish, and harmonizes a pleasant and relaxed meal.

Temperature for serving: 10 – 12°C.

Quantity Produced: 7.900 Bottles.

Analytic details

Alcohol: 13 %

Volatile acidity: 0,39 gr/L

Total acidity: 7,15 gr/L

pH: 3,21

Reducing sugars: 1.5 gr/L

Total SO₂: 90 mg/L