

## Alandra White 2020

### Winemaker Notes

Fresh and engaging, with notes of white fruit and citrus touches. Intense and balanced palate with a long, elegant finish.

### Vineyard

Sourced from select vineyards around Portugal to deliver a consistent blend.

### Winemaking

Individual grape varieties were processed and fermented separately and then blended. The resulting wine is rested in tanks for few months before bottling.

### Vintage

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting high temperatures in July, namely 3.1°C above the monthly average in 2019. The high temperatures led us to begin the harvest around 2 weeks early. The weather conditions in the veraison phase made the grapes ripen gradually, which enabled a selective harvest that maximised the expression and quality of each grape variety

### Food match

Grilled and Roasted White Meats

Great as an aperitif, salads or grilled fish.



#### Grapes

60% Fernão Pires  
30% Arinto  
10%: Antão Vaz,  
Roupeiro

Region/Appellation  
Alentejo

Alcohol by volume  
12.50%

Residual Sugar  
2.5 g/l

pH  
3.38

Total Acidity  
5.78 g/l

Drinking Window  
2023 - 2026

#### Tasting Guide



Tasting note printed  
22/07/2024