



FACT SHEET

GRAPE VARIETALS

Antão Vaz, Roupeiro and Fernão Pires.

CONCEPT

Sexy Branco "Fleur blanche" is a wine resulting from the natural fermentation of Antão Vaz, Roupeiro and Fernão Pires grape varieties. The vineyards are partly in integrated production mode and partly in organic production mode, both certified. The winemaking is low-intervention to allow the pure expression of the Alentejo terroir.

SOILS AND VINEYARDS

The grapes come from our own vineyards, without irrigation, with an average age of 20 years and from mostly granitic soils, resulting from the degradation of the mother rock by varying the percentage of limestone from parcel to parcel, varying the PHs of the soils between 5.7 and 8.2. Water closeness is a determining factor in all our vineyards, in which the water tables are close, guaranteeing fresh soils.

VINIFICATION

Manual night harvest to ensuring that the grapes are fresh, followed by direct pressing without any crushing (the grapes never touch pumps). Then, natural cold decanting, without any additives. Fermentation at controlled temperature in stainless steel vats without any barrel (unoaked).



CLIMATE

Continental mediterranean, hot and dry days, with very cold nights.

TASTING NOTES

Pale lemon color with aromas of tropical fruit, fresh peach. Medium bodied, fine textural presence in the mouth, good balance between fruit and refreshing acidity.

FOOD PAIRING

Well matched with grilled fish or simple dishes of pasta al dente that are enhanced by a wine that has considerable fruit presence and freshness.

STORAGE AND SERVICE

Store at 6-8°C to serve at 10°C and enjoyed at 12°C.

ANALYSES

*Alcohol: 12,5% Vol.
Sulphites: $10 < SO_2 < 60$ mg/L
(biologic/organic standards < 150 mg/l).
Gluten-free | Vegan.*

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRIA