Quinta da Boa Esperança Arinto Colheita, Vinho Regional Lisboa 2024

PQB0092024

Quinta da Boa Esperança

— Lisbon, Portugal

Production

The Arinto vines are cultivated in clay-limestone soils. After hand-harvesting into 15kg crates the whole bunches are pressed and most of the must (90%) is fermented in stainless steel at a controlled temperature of 10-12ºC. The remaining 10% is fermented in 2nd use French oak barrels and kept on fine lees, with battonage, for around 8-9 months.

Tasting note

Bright and elegant with citrus acidity, hints of tropical fruit and mineral notes.

Food Match

Delicious with fish and seafood dishes

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Arinto 100%

Suitable for:
Vegan