



# QUINTA DO SOBREIRO

## DE CIMA

VARIETAL SERIES

### QUINTA DO SOBREIRO DE CIMA GEWURZTRAMINER VINHO REGIONAL TRANSMONTANO



WINE White  
HARVEST 2021  
REGION Vinho Regional Transmontano



GRAPES  
Gewurztraminer

WINEMAKER Luís Cortinhas



ORIGIN Santa Valha, Valpaços  
ALTITUDE 420 m  
SOIL Sandy  
EXPOSURE Predominantly from south



VINIFICATION AND MATURATION  
Manual harvesting into small perforated boxes. Reception with total total destemming. Soft crushing and pressing under inert atmosphere. Fermentation at a controlled temperature of about 16°C. Ageing in stainless steel vats with "batonnage" until the bottle filling, to enhance the aromas of the grape variety.



CHARACTERISTICS  
At Quinta do Sobreiro de cima we select the best grapes of the Gewurztraminer grape variety to create this monovarietal blend. This white wine which is part of the original blend (the other part is maturing in order to be to be released later and show the "other face" of the grape variety) without ageing to preserve all the primary aromas and typicity, so we can find in this pale-coloured wine sweet aromas of spices rose petals and lychees balanced with a marked acidity.

It is a young wine without ageing in which the varietal aromas stand out.



PAIRINGS..  
Great with more casual dishes such as salads, pizzas or sushi. It goes well with grilled fish, some seafood and poultry. For more daring palates, serve with "cabidela" rice or a grilled rib eye.

Quinta de Sobreiro Gewurztraminer is a very gastronomic wine. Serve at a temperature of 10° C.

#### ANALYTIC DATA

Alcohol 13%.  
pH 3,00  
Total Acidity 6,5 g/L  
Residual Sugar 0,60 g/L  
EAN 560 1022 1018 74

