



## BARON DE B WHITE RESERVA · 2018

Classification DOC Alentejo »Reserva«

Vintage 2018

Country/Region Portugal/Alentejo

Ingredients Contains Sulphites

Soil Sandy clay with pink quartz

Vinification Handpicked grapes. 24-hour cold mazeration. Temperature-controlled fermentation in traditional Burgundy barriques. 8 Months of full yeast contact.

Predominant Varieties Antão Vaz

Colour Straw yellow

Taste Tropical fruits in the fragrance, subtle touch of wood. On the palate, juicy flavors of gooseberries and pears. Dense and sustainably, with great potential.

### Analyses

Alcohol 13,5% vol.

Total acidity 6,4 g/l

Total sugars 4,3 g/l

pH 3,32

Producer BCH Comércio de Vinhos, SA

### Containers

Bottle: 750 ml

Box: 6 bottles / 330 x 246 x 170 mm

EAN 5609824420138