

# branco do barro

HERDADE  
PENEDO  
GORDO



Denomination: Regional Alentejo

Origyn: Borba, Alentejo

Year: 2023

Grape Variety: Roupeiro (45%), Antão Vaz (45%), Chardonnay (10%)

Alcohol Content (%vol): 13

Residual Sugar (g/dm<sup>3</sup>): 2

Total Acidity (g/l): 6



"Certificado por Kiwa Salva"  
Vinho de uvas produzidas em  
modo de produção integrada.

Winemakers: Fernando Machado and Henrique Lopes

Grapes harvested and worked to avoid oxidation.  
Flotation and low temperature controlled fermentation.

Visual: Very clear and light lemony color.

Aroma: Very young fruity aromas with some tones of spring flower.

Flavour: It's a dry wine, yet pretty round. A very own minerally and acidity matches perfectly with the generous amount of alcohol.

Bottle: Bordalesa 750 ml

EAN 5603238483710

Case: 6 bottles

EAN 15603238463726

Measures: 230mmX164mmX315mm

Pallet: Europalette 100 cases

Measures: 120mmX80cmX151cm

Weight: 1,13kg

Weight: 7,18 kg

Weight: 739kg

This is a very easy wine, that can pair easily with several kinds of food, as an example, there is several types of small fish, grilled bird meat, Asian food or even a salad. Also works very well as an appetizer during summer season.

It should be served at a temperature between 10°C and 12°C.

It should be stored vertically in a dry and cool spot, protected from light.

Produzido por:  
Herdade Penedo Gordo  
7150-308 Orada - Borba  
info@quintadasarcas.com  
www.penedogordo.com

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portugal   
a world of difference