

FICHA TÉCNICA

Tiago Cabaço

W I N E R Y

.com Premium white 2019

Now that we are more familiar with our vineyards, with the twelfth edition of the .com white, we decided to present a decisively fresh but structured white wine, by combining traditional white grape varieties from Alentejo, Antão Vaz, the energy and freshness of verdelho, along the exoticism of Viognier, a particularly fragrant French variety. With this uncommon combination, we created an invigorating, powerful white wine that can be enjoyed right away, in its most exuberant aromatic stage, or kept in the wine cellar for the next three to five years.

Tasting notes

A lemon yellow colour. More fruity than floral, with aromatic enthusiasm, fresh and invigorating, it remains more structured and dense, conveying earnestness and volume. Exuberant and stimulating, tense and steady, it ends up vigorous and quite fresh.

Wine-making

Thanks to the wide range of grape varieties we have at our disposal, including Portuguese and foreign varieties, we were fortunate to be able to collect grapes in a perfect state of maturation, with an impeccable balance between alcohol contents, sugar and acidity. And then we get everything else that helped make such a fresh wine, namely proximity of the wine cellar to the vineyards, gentle pressings, low fermentation temperatures and rest in small stainless steel vats.

Technical information

Wine . com Premium white

Producer . Tiago Cabaço

Region . Alentejo – Estremoz

Year . 2019

Oenologist . Tiago Cabaço and Susana Esteban

Grapes . Antão Vaz, Verdelho e Viognier

Age of vines . From 13 to 31 years

Harvest Period . August 2019

Fermentation . Stainless steel vat with temperature control

Ageing . Stainless steel

Bottled . December 2019

Alcohol . 12,5 % vol.

Total acidity . 5,8 g/L

pH . 3,38

