

# TECHICAL SHEET

Tiago Cabaco

W I N E R Y

## .com Premium white 2022

Now that we are more familiar with our vineyards, with the fourteenth 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, powerfull 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, whit 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** . 2022

**Oenologist** . Tiago Cabaço and Susana Esteban

**Grapes** . Antão Vaz, Verdelho e Viognier

**Age of vines** . From 16 to 34 years

**Harvest Period** . August 2022

**Fermentation** . Stainless steel vat with temperature control

**Ageing** . Stainless steel

**Bottled** . January 2023

**Alcohol** . 12,5 % vol.

**Total acidity** . 5,3 g/L

**pH** . 3.4

