



HERDADE DA COMPORTA

Wines

FACTSHEET

VINHAs DA COMPORTA WHITE 2013



Classification

Vinho Regional

Soil

Sandy

Region

Península de Setúbal

Winemaker

Eng^o Francisco Pimenta

Location

Herdade da Comporta/Portugal. Just a short distance from the Atlantic Ocean, our vines of 35 hectares (26 hectares of red grapes and 9 hectares of white grapes), enjoy a mild coastal climate, which makes for balanced ripening. The vineyard lies in a valley running from east to west, with good sun exposure and surrounded by umbrella pines, which protect it from the strong summer winds. The soil and weather conditions promote excellent vine health, resulting in sound, high-quality grapes grown by the 'integrated production' method.

Alcohol Content 13.5%

Volatile Acidity 0.36 g/l (acetic acid)

Total Acidity 5.1 g/l (tartaric acid)

pH 3.5

Residual Sugar 1.3 g/l

Dry Extract 19.3 g/l

Grape Varieties

Antão Vaz 65%, Fernão Pires 10%,
Moscatel 10%, Verdelho 10%, Viognier 5%

Colour

Pale yellow

Aroma

Intensely fruity.

Bottled

April 2014

Tasting Note

Full and fresh, with a long, fruity finish.

Number of Bottles

25,000

Food Pairing Suggestions

Finger food and tapas, starters such as seafood, salads, cold dishes and delicate grilled fish.

Ideal Drinking Temperature

Between 8°C and 9°C

The Vineyard Year

The summer of 2013 was warmer than average. For the three months from June to August, temperatures averaged around 22°C. Rainfall was lower than normal; it was an extremely dry summer. September was hot and dry, except its last five days when 60 mm of rain was registered. The average air temperature was 22°C, with maximum temperature exceeding 30°C on many days. October was also warmer than normal, but at the same time was a rainy month, with around 170 mm of rainfall.

Winemaking

We added the mix of varieties from our new vineyard to the Antão Vaz. It was fermented off the skins at a controlled temperature of 14°C.

