

PAXÁ CRATO BRANCO

DE VINHAS VELHAS

White Wine **2023**

Terroir

Clay-Limestone

Grape Varieties

100% Crato Branco

Vinification

Very selective manual harvest in 20 kg boxes, vinified without temperature control and subsequently aged in 225-liter French and American oak barrels for 6 months

Alcohol Content

13% by volume

Storage

Store at 16°C

Service

Serve between 13-14°C

Pairing

Fish stew (caldeirada), seafood rice, or Algarve goat cheese

Color

Slightly golden

Aroma

Floral and mineral notes, and lightly fruity, reminiscent of quince

Palate

Soft, creamy, and mineral with a slightly salty and fresh finish

