

PINOTE WHITE 2007

Meaning of "pinote": jump, bound, caper, hop, curvet, kick (of horses);

Vines: Vines grown in calcareous clay soils in Mogofores municipality.

Grape Varieties: Arinto, Bical, Viognier, Verdelho and Sauvignon Blanc

Vinification: Grapes gently crushed, followed by static defecation. Partial fermentation in new and used oak barrels. Lot formed in May 2008, subsequent filtration and bottling.

Serving: Best served at a temperature between 12°C and 14°C.

Alcohol Content	pH	Total Acidity	Reducing Sugars	Total SO ₂
13.0% vol.	3.47	5.8 g/l C ₄ H ₄ O ₆	0 g/l	46 mg/l

Production (bottles): 2,666

Bottled in: June 2008

On sale from: July 2008

Viticulturist: Carlos Campolargo Oenologist: Gonçalo Sousa Lopes and Rui Cunha