

ALUMIA



ALUMIA RESERVA BRANCO

PRODUCER Calçada Wines

ORIGIN Portugal

APPELLATION DOC Beira Interior

HARVESTED 2022

TASTING NOTES Aluvia White has a citric yellow color with greenish hints. Fruity aroma with intense floral notes, giving freshness and youth to the versatile and pleasant set. Slightly "petillante", fresh and balanced. Being the ideal company for light and fresh meals (seafood, salads, pasta, etc.), it can also be served as an aperitif.

ALCOHOL BY VOLUME 10,5%

VINIFICATION METHOD The selected grapes were destemmed and lightly pressed. The extracted juice was decanted by gravity and fermented in stainless steel vats at controlled temperature. Before bottling, the wine underwent stabilization and subsequent filtration.

TEMPERATURE OF CONSUMPTION 8-10°C

GRAPE VARIETIES Síria, Fonte Cal, Malvasia and Arinto

WINEMAKER João Cabral de Almeida

