TECHNICAL CARD

BARBEITO MALVASIA

TYPE: Malvasia

AGE: 10 years old

GRAPE VARIETY: 100% Malvasia

VINEYARDS: Arco de São Jorge

VINIFICATION: Mechanical pressing. Fermentation is stopped with the addition of vinic alcohol (96%)

MATURATION AND BLENDING: Malvasia aged in oak casks for 10/14 years by the canteiro method. For this blend, wines from only 2 warehouses were selected. From the warehouse in Câmara de Lobos we selected a more gentle and aromatic wine while the wine from the warehouse in São Martinho due to the higher evaporation levels is stronger in acidity and sugar.

ALCOHOL DEGREE: 19% at 20ºC (average)

SUGAR DEGREE: 4,2º Baumé

TOTAL SUGAR: 110,1 g/dm3

VOLATILE ACIDITY: 0,65 g/dm3 (acetic acid)

pH: 3,41 (20,1ºC)