

UDACA WHITE BAG IN BOX

WHITE WINE 5L BAG IN BOX



Quality Factors

Climate: Mediterranean
Soild: Granite, clay and limestone formation
Casta: Tradicional species of the Region

Viticultural Technology

Tipo de Plantação: 3500 to 4000 wine plants per hectare
Tipo de Poda: Double sarment, single sarment and Guyot
Rendimento por Hectare: 6 tons/ha

Oenological Technology

Tipo: Dão Region tradicional method and classic winemaking by fermentation of skins
Fermentação: At controlled temperature up to 16° C. for 2 weeks

Analysis parameters

Teor Alcoólico: 12,5% Vol
Acidez volátil: 0,27 g/L
Extracto Seco: 19,3 g/L
Açucares Redutores: 1,1 g/l

Durability

Ready to drink.

Organoleptic properties

Appearance: Crystal-clear
Color: Greenish-yellow
Tonality:
Aroma: Young fresh wines with a subtle flowery fragrance
Flavour: Delicate, highly-refined, well-structured wines with good tartness and a final prolonged in-mouth flavour

 YEAR

 THE GRAPES
Tradicional species of the Region