



TERRAS DE ALTER C. V.

# Product Technical Data

FTP 4

Date 21-04-2008

## TERRA D'ALTER BRANCO 2008

<b>Composition</b>	Arinto, Roupeiro, Antão Vaz
<b>Production</b>	Full destemming followed by cold crushing. Cold defecation for 48 hours. Stainless steel vat fermentation with controlled temperature (12°C to 14°C) during 20 days.
<b>Colour</b>	Bright pale yellow-green.
<b>Aroma</b>	Intense notes of tropical fruits
<b>Palate</b>	Mineral notes in conjunction with tropical fruits. Very fresh finish.
<b>Presentation</b>	0,75 litres bottles
<b>Technical data</b>	
Total alcohol	13,5% at 20°C
Total acidity	5,5 g/dm <sup>3</sup>
Free sulphur	38 mg/dm <sup>3</sup>
Total sulphur	154 mg/dm <sup>3</sup>
ph	3,30
Residual sugars	5,3 g/dm <sup>3</sup>
<b>Winemaker</b>	Peter Bright
<b>Producer</b>	Terras de Alter Companhia de Vinhos Zona Industrial de Fronteira Lote 22 7460 Fronteira
<b>Contacts</b>	<a href="mailto:ruidiogoborges@sapo.pt">ruidiogoborges@sapo.pt</a> Rui Borges 00 351 933 011 525
<b>Net</b>	<a href="http://www.fado.pt">www.fado.pt</a>
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