



*Casa
de Saima*

WHITE VINHAS VELHAS

2019



ORIGIN | DOC Bairrada

GRAPES | Bical, Maria Gomes, Cerceal

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Citrus tones with crystalline appearance.

AROMA

Delicate lemon aroma with notes of exotic fruit.

FLAVOUR

Fresh and intense, shows elegant acidity in perfect combination with the aroma.

WINEMAKING

Vinification: Classical, with gentle pressing and natural decanting.

Fermentation: Spontaneous.

AGING

Stainless steel vats | 4 months

Bottle | 2 months

WHEN TO DRINK

Can be kept for more than 5 years under appropriate conditions.

QUALITY FACTORS

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

TECHNICAL ANALYSIS

Alcohol: 13 % vol.

Volatile acidity: 0.31 g/l

Total acidity: 7 g/l

Total sugars: 1.8 g/l