

Albis

2017

HISTORY

With the purchase of Algeruz vineyards in the Palmela region in 1989, the conditions to develop the production of white wines were created. We planted white varieties in that property in order to produce white wines that would be better suited to modern consumer trends. Albis was first produced in the harvest of 1991 from the grapes Moscatel de Setúbal and Arinto. To produce dry table whites from Moscatel, the grapes are harvested in mid September before they lose the aromatic and natural acidic features required for this type of wine.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

THE WINEMAKER

Domingos Soares Franco, Winemaker and Vice President, studied viticulture and enology in Davis, California. After graduation he joined the company in the 1980s and, being one of the most innovative of the new generation of Portuguese winemakers, brought significant changes to the style of his wines.



Setúbal Península

The harvest of 2017, with all the adversities of drought and extreme heat, is showing an exceptional quality in white wines, very close or even superior to 2011 harvest.

VINTAGE INFORMATION

Classification: Regional Península de Setúbal

Region: Setubal Peninsula

Grape varieties: Moscatel de Setúbal and Arinto

Type of soil: Sandy

Wine production: 163.000 litres

Tasting notes:

Colour: Yellow citrus
Aroma: Fruity. Orange blossom. Tropical fruit (banana, pineapple)
Palate: Very fruity, harmonious, balanced, good acidity
Finish: Medium

Vinification: Fermented in stainless steel at 16°C.

Date of Bottling: 1st bottling April 2018

Analyses:

Alcohol - 12.4%
Total Acidity – 5.42 g/l as tartaric acid
pH - 3.14
Residual Sugar < 3 g/l

Serving Suggestions: Consume at 11/12°C as an aperitif or with fish and seafood.

Storage: The bottles should be laid down at a temperature of 12°C and 60% humidity.

Shelf Life: Drink while young

JOSÉ MARIA  DA FONSECA