

Albis

ALBIS is produced and bottled by José Maria da Fonseca in the Setúbal Peninsula. Vinified with techniques that retain distinct aromas and flavours of the Moscatel de Setúbal and Arinto varieties.

Vintage Information

TYPE OF WINE: White

VINTAGE: 2021

GRAPES: Moscatel de Setúbal (85%) and Arinto (15%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermented in stainless steel at 16°C

AGEING: No ageing

DATE OF BOTTLING: December 2021

PRODUCTION: 240 000 liters

AVAILABLE BOTTLES: 750ml

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

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature of 8°C on its own or with salads, fish and seafood.

ANALYSES: 12% Alcohol | 4,9 g/l Total Acidity | 3,44 pH | less than 2 g/l Residual Sugar

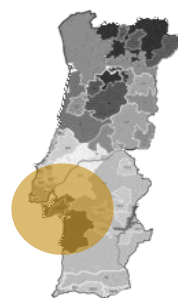
Tasting Notes

COLOR: Citrus yellow

AROMA: Typical aromas of the Moscatel grape variety such as orange blossom and roses

PALATE: Fresh with a hint of orange and roses

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula