

AVIS RARA

2017
White

HISTORY

From the Latin Avis Rara [avij' rare] - person or thing rare and unique, unusual, exceptional. This wine reflects its essence in its own name - a sweet and unusual white. The bird on the label (Avis), Abelharuco, is a bird that can be found in Serra da Arrábida, in the Setúbal region.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines and Setúbal 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, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Península de Setúbal

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

Grape Varieties: 55% Moscatel de Setúbal and 45% Fernão Pires

Region: Península de Setúbal

Type of Soil: Sandy

Wine Production: 16.000 Litros

Tasting Notes:

Colour: Citrus yellow

Aroma: Floral (orange blossom), some citrus

Palate: Soft, fresh, good balance of acidity

Finish: Medium

Vinification: Fermentation at 16°C.

Date of Bottling: October 2018

Analyses:

Alcohol – 11 %

Total Acidity – 4,87 g/l tartaric acid

pH – 3,0

Residual Sugar – 41 g/l

Shelf Life: Drink while young.

Serving suggestions: Serve at a temperature of 11/12°C with fish and seafood, or simply as an appetizer.

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

JOSE MARIA  DA FONSECA