



Chão de São Francisco

Chão do Vale

LAFÕES D.O.P. | WHITE | 2016



IDENTIFICATION

Producer: Chão de S. Francisco - Soc. de Vitiv. e Turismo Rural Lda.

Region: Lafões, Portugal Winemaker: Vines & Wines, Lda.

QUALITY FACTORS

Climate: Mediterranean Soil: Granite

Grape varieties: Arinto, Cerceal. The grapes come from a vineyard with good exposure and plantings that include both young and 60+ year old vines.

WINEMAKING

This wine was crafted without pellicular maceration, in an off-skin process called "bica aberta". Fermentation took place under temperatures controlled at 13-14° for fifteen days. The wine was aged for six months in stainless steel vats.

TASTING NOTES

This wine reflects citrine sparkles with hints of lime green. Its nose is fresh, and its complex aroma reveals tropical fruits with a touch of expressive minerality. It's a very balanced wine, with good acidity. Fresh with a long finish. It has good volume – perfect drinking for a lazy, summer afternoon.

TASTING SUGGESTIONS

CHÃO DO VALE BRANCO is a dry aperitif wine that pairs perfectly with starters, as well as fish or seafood. It also complements rich, eggy sweets like the Portuguese Vouzela pastries. Best served between 8-12° C

Technical Information

Alcohol Volume	12,1% Vol	Total Acidity	6,69 g/L
Volatil Acidity	0,21 g/L		

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