

Munda White Encruzado 2013

GRAPE VARIETIES

100% Encruzado

VINIFICATION

Hand-picked grapes at the ideal maturation point to 20kg cases

Soft crushing and pressing

Natural decantation

Fermentation in 500 L French oak barrels(75% new) for 20 days

Aging in the same barrels for 6 months with batonnage

Light filtration before bottling

TASTING

Citric color

Sophisticated and subtle bouquet, with hints of fruit and typical mineral aromas

In the mouth it is complex and intense, citric fruit elegantly combine with the aromas of the oak. Crispy

MATCHING

On its own

Fish and seafood dishes

Salads

White meat

Some types of cheese.

BEST SERVED at 10-13°C

ANALYSES

Alcohol 13,6 %

pH 3,32

Total Acidity 6,51 g/L Tartaric Acid

Sugar 1,3 g/L

