

# ZÉ DA LEONOR

*“Zé da Leonor”,*

*As he was known in the region, was a farmer who acquired the Quinta Nova at the beginning of the 20th century, and began the project that led to the production of this wine. Today, four generations later, his grandson and great-grandsons brought the farm back to life. They planted a new vineyard, built a winery and now produce a wine with his name - “Zé da Leonor” – that, like its namesake, reveals the character and strong personality that we wish to pass on to future generations.*

## WHITE RESERVA 2023

### Country

*Portugal*

### Region

*Tejo*

### Grape Varieties

*Arinto, Gouveio and Viognier*

### Special Designation

*Reserva*

### Terroir

*Sandy loam soil with pebbles, on a slope facing south, with cold and rainy winters and hot dry summers*

### Harvest

*Manual harvest*

### Vinification

*In our own cellar. Stemming and crushing at low temperature, fermentation in stainless steel tank at 12°C*

### Production

*14640 bottles (750ml)*

### Serving Suggestions

*10°C*

### Tasting Note

*Citrus-colored wine, elegant and expressive nose, with notes of lime, apricot and some fresh vegetable. The palate is broad, fresh and fruity*

### Accompanying Suggestion

*Cheese, fatty fish and swordfish fillets*

### Alcohol

*12,5% vol*

### Total Acidity

*6,41 g/l*

### Volatile Acidity

*0,38 g/l*

### PH

*3,18*

### Residual Sugar

*0,6 g/l*

### Winemaker

*Filipe Sevinato Pinto*

### Producer

*Casa Agrícola Rebelo Lopes*

