

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 GRANDE ESCOLHA 2018

Country

Portugal

Region

Tejo

Grape Varieties

Gouveio

Special Designation

Grande Escolha

Terroir

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

Harvest

Manual harvest

Vinification

Fermented in stainless steel tanks at 12°C, followed by an end of fermentation in french oak barrels of 500L on fine lees, with regular stirring

Aging

6 months in french oak barrels of 500L

Production

645 bottles (750ml)

Serving Suggestions

12-14°C

Tasting Note

Bright golden colour, complex nose with hints of white chocolate and light barrel toast. Wide mouth, structured and fresh

Accompanying Suggestion

Duck leg with creamy truffle risotto and smoked salmon

Alcohol

12,5% vol

Total Acidity

6,32 g/l

Volatile Acidity

0,50 g/l

PH

3,13

Residual Sugar

0,6 g/l

Winemaker

Filipe Sevinato Pinto

Producer

Casa Agrícola Rebelo Lopes

