

OCULTO

REGIONAL WHITE WINE

Over three generations, Quinta das Casas Altas selected the best varieties for the implementation of its vineyards. **Oculto** is the wine born from that careful selection.



Harvest | 2016



Packaging | Glass Bottle 0.75L
Box 6 bottles
Weight 1.37Kg
Case dimension 247x135x321
Euro pallet 84 boxes



Climate | Mediterranean with Atlantic influence



Soil | Calcareous clay



Analysis:

Álcohol – 12,5% Vol.
PH – 3.4
Total acidity – 6g/l
Volatile acid – 0,4g/l
Residual sugar – <5g/l

Winemaker: Mário Andrade



Varieties | Fernão Pires, Arinto and Sauvignon Blanc



Winemaking | The grapes from our manual vintage have been carefully transported in boxes of 15kgs to our winery and immediately pressed. The grape must was clarified by decantation and fermented at a temperature of 16°C. The finished wine is aged in stainless steel tanks for about 6 months until bottling.



Tasting notes | wine citrus. Aroma of tropical fruit and floral notes. In the mouth it is fresh, elegant and soft. Balanced and persistent ending.



Stage and consumption | Store in a cool dry place in a horizontal position under the sun light. It should be served at a temperature between 10 and 12 °C. Accompanies white meats, pasta, salads and fish dishes cooked regionally or internationally.



QUINTA do
ARROBE

Engarrafado por - Quinta do Arrobe, Lda.
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