

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



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QUINTA DA INVEJOSA
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VINTAGE NOTES



QUINTA DA INVEJOSA Late Harvest 2017 D.O.C. PALMELA WHITE WINE

GRAPE VARIETIES 100% Moscatel Graúdo

HARVEST & WINEMAKING Harvest in beginning of November
Grapes were handpicked from the vineyards at Quinta da Invejosa. They were carefully crushed to get the must. The must fermented in stainless vats in low temperatures.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 14%
Total Acidity: 5,14 g/l
pH: 3,57
Total Sugars: 66,20 g/l

TASTING NOTES & SUGGESTIONS This late harvest is the result of over-maturation of Moscatel Graúdo grape variety, better known as Moscatel de Setúbal. After alcoholic fermentation, the wine is aged for 6 months in French oak barrels, thus providing a golden yellow hue.
This white wine is a full-bodied, sweet and velvety wine, where the notes of honey and flowers predominate. Persistent end with notes of nuts.
Consume at temperature between 10°C -12°C.
(This type of wine is only produced in specials years. The production results in only 1100 bottles.)



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

500 ml Bottle

EAN: 5607528022382