



PonteCabaleiros VINYARD



Wine Making

PonteCabaleiros is a vineyard located on the banks of the Cea River. Planted at the end of the 90s at a height of 80m above sea level, it is organized on southwest facing terraces. The proximity to the river makes its deep soil have a greater organic richness and a balanced acidity.

The wine proceeding from Pontecabaleiros's has a long maceration of eighteen hours, which promotes an Atlantic character. We look for a wine with extent and varietal, but never losing the freshness, very fruit-bearing wine and with work on you tie to promote this extent in mouth. Equally, it is elaborated in a thousand liters' vat by spontaneous fermentation with native yeasts.

Wine-tasting

Pale yellow with greenish rim, clean and shining. White fresh fruit, ferns and eucalyptus aromas, broad and deep wine. Integrated acidity, silky, elegant and mineral. Length and well structured.

Analysis

Alcohol Contents	13.2 % vol.
pH	3.2
Total acidity	7.0 grs./L
Volatile acidity	0,48 grs./L
Sugars	1.4 grs./L
Free Sulphur	28 mgs./L
Total Sulphur	110 mgs./L
Serving Temperature	9°C/12