

SOGRAPE VINHOS

MATEUS

White



The Wine

Mateus White is a light, fresh, young and slightly fizzy wine, with a consistent style and extremely versatile, especially suitable for life's pleasurable and relaxing moments.

Tasting Notes

Mateus White is a young wine with a citrus-like hue and fruity bouquet, with a fine acidity and well-balanced, lively and young in the mouth.

Serving Suggestions

Mateus White may be served as an aperitif or as a refreshment. It goes well with grilled fish and sea-food, salad and light meals in general. It should be served chilled in a white-wine glass, ideally at a temperature between 8° C-10° C.

Curiosities

Mateus origins date back to 1942, when Fernando Van Zeller Guedes, founder of the company, had this idea of creating a wine with a strong personality and unique flavour, presented in an original and innovative bottle inspired by the flask bottles of the soldiers in World War I. This original combination and quality of the wine made it a case of success and Mateus grew to become a global brand, present in more than 125 countries, with well above 1 billion bottles sold in 60 years of continuous career. Its unique bottle is a true design icon, recently rejuvenated to best capture the timeless values of this unique and innovative brand.

Varieties & Winemaking

Mateus White is made exclusively of white vine varieties – Fernão Peres, Bical, Arinto and Malvasia among others – using the most advanced wine-making techniques so as to ensure its freshness, well-balanced acidity and youth. The end product is refined and cold-stabilised prior to bottling.

Technical Details

Alcohol: 10%

Total Acidity: 4 g/l

Sugar: < 10 g/l

pH: 3,1 - 3,3



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"Só de um grande amor nascem grandes vinhos"
"Wines of passion"

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