

# SILK & SPICE

## SILK & SPICE WHITE BLEND 2021

TYPE: Still COLOUR: White

DESIGNATION OF ORIGIN: Wine with indication of harvest year

COUNTRY OF ORIGIN: Portugal

### THE WINE

Silk & Spice is a tribute to the spirit of adventure of the Portuguese navigators who explored the globe in the 15th century and discovered the commercial silk and spice routes between Europe and Asia. Silk & Spice White Blend reveals intense notes of ripe peaches, melon and white flowers, as well as hints of vanilla. It perfectly showcases the unique Portuguese terroir, the art of blending wines and the native grape varieties.

### TASTING NOTES LAST TASTED: 2021

An attractive citrine-yellow colour with golden tints, this aromatically intense wine has notes of well-ripened peaches, melon and white flowers, which are balanced by a touch of vanilla courtesy of its ageing in oak. Lively on the palate, excellently integrated notes of American oak reveal a very long, balanced and agreeable finish.

### HARVEST YEAR

Winter was colder and wetter than usual. Spring saw higher average temperatures than normal. The grape clusters appeared in April, which was a particularly wet month. Summer temperatures were hotter than the climatological norm. The harvest started at the end of August and extended into September.

WINEMAKER: Diogo Sepulveda

VARIETIES: 50% Bical, 35% Arinto, 15% Alvarinho

### WINEMAKING

The grapes used for this wine were from selected grape varieties from Bairrada and Lisbon (Bucelas). After destemming, the grapes were gently pressed and the must clarified via static decanting. Alcoholic fermentation then took place in stainless steel tanks at controlled temperatures between 15 - 17°C. After alcoholic fermentation, part of this wine was transferred into barrels of American oak.

### MATURATION

After alcoholic fermentation in stainless steel tanks, part of this wine remained on fine lees and the remainder was transferred to American oak barrels.

### STORE

The bottle should be stored in a cool place away from light. Stored appropriately, this wine will evolve positively for a minimum of 3 years.

### SERVE

Serve at 8 - 10°C in medium or large wine glasses.

### ENJOY

This wine pairs wonderfully with grilled vegetables, creamy pasta dishes, sushi and grilled poultry.

### TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 6,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 9 g/L ±1 | pH: 3,2 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,8 g | Energetic Value: 337 kJ/80 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-08-04

AVAILABLE CAPACITIES: 750 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

