



Colares branco (50cl) 2011

Prephyloxera vines of Malvasia de Colares grape variety were planted in the 19th century. Located in prehistoric sand dunes on the cliffs above the Atlantic, the vines are deeply rooted in a layer of clay 2 to 4 metres deep. The wines of Colares benefit from unique and sustainable artisanal cultivation practices. It is a rich wine with Atlantic notes. On the nose there are notes of white fruits, almonds and honey as well as aromas of aniseed, tangerine jam and pollen. With an elegant attack, the wine takes us to the beaches of the Atlantic Ocean, a lively acidity with a touch of subtle tangerine, ending with a long and intense finish.

Producer	-
Region	Lisboa
Volume	50.0 cl.
Grape Variety	Malvasia de Colares
Drinking window	2024-2025
Alc.	12.0%
Vinificatie	The grapes are partially crushed and are left to macerate on the skins for 6 hours, then the wine is left to decant for 48 hours. Fermentation is done on indigenous yeasts in old 225L French oak barrels.
Rijping	Aged for 18 months in barrels.

36.19 €