

BRIDÃO – FERNÃO PIRES
WHITE 2007
D.O.C DO TEJO



Genuine, typical and authentic, the wines of the Adega Cooperativa do Cartaxo serve exceptionally the two purposes that are intended: a high-quality degree and the satisfaction and recognition of the true wine lovers. This Fernão Pires, after 17 years of harvesting, is still in great shape and is capable of surprising and satisfying the most demanding consumers and lovers of old white wines, also being a good example of the aging potential of this fantastic grape variety of ours.

Grape Varieties: 100% Fernão Pires.

Soil type: of clay-limestone nature.

Vinification: Total destemming and crushing, classic open spout vinification with static clarification and fermentation temperature control at 18°C.

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.20	g/l tartaric acid
Acidity volatile	0.31	g/l acetic acid
Total dry extract	21,3	g/l
Total sugars	0,7	g/l
pH	3.42	---
Density	0.9897	g/ml
Total SO2	Vestígios	mg/l
Volumetric alcohol	12.8	%v/v

Internal analysis bulletin:230 date: 18-06-2024

Tasting Notes

Appearance: Clear;

Colour: Straw yellow;

Aroma: Rich with very good intensity and complexity with notes of ripe tropical fruit, honey, dried fruits, dehydrated citrus peel and a finish with notes of kerosene;

Flavour: Fruity, fresh and saline, ends with a harmonious and persistent finish;

Food Pairing: Great to accompany pasta and oily fish dishes, grilled or baked. It should be consumed at a temperature of 12°C.

TECHNICAL DATA

Transport must be done with the bottles in vertical position, well conditioned and with the least possible agitation.

Open the bottle vertically.

Remove the top of the capsule.

Remove stopper with corkscrew.

Not recommended for pregnant women and children.

Contains sulphites.

The consumption of alcoholic beverages disrupts the ability to drive and operate machines.

It may interfere with the effect of certain medications.

Storage conditions	
Temperature	10 – 14º C
Humidity	moderate
Light exposure	minimum