



PYNGA SELECTION white 2012



DO: Vinho Regional Lisboa

Grape Varieties: 70% Viognier, 20% Arinto, 10% Fernão Pires

Winemaker: Pedro Marques

Soils: The soils are clay-limestone of oceanic origin rich with fossils. Good drainage. Permanent wild cover cropping.

Climate: Atlantic influence (8km from sea). Humid mornings. Sunny and windy afternoons. Low thermal amplitude

Harvest: Harvest takes place over 3 weeks in August/September. Generally the conditions are dry with mild temperatures. Foggy mornings retain natural freshness in the white grapes. Grapes are handpicked in the cooler hours to capture this.

Vinification: Grapes are destemmed, gently pressed under 1 bar. Natural cold settling before racking to ferment at 17-18°C. Maturation and storage in stainless steel tanks on yeast lees prior to preparation for bottling. No oak.

Tasting note: Dry apricot nose. Hint of floral and mineral impression. Subtle, dry and salty end.

Alcohol: 12,5%

pH: 3.3

Residual sugar: 0 (g/l)

Total acidity: 6,2 (g/l)

Total SO₂: 103 (mg/L)

Background Info: This vineyard is under conversion to organic (second year of three) by SATIVA. Fermentation is spontaneous, sulphur regime is low. Everything possible is done in the vineyard, to intervene as little as possible in the winery. Very pure, pristine white wine from the coastal vineyards of Lisbon, proves the point about Portugal being an Atlantic country rather than Mediterranean.