



Agro Batoréu

SINCE 1988 - AVEIRAS DE CIMA - PORTUGAL



Terra Silvestre - Arinto DO TEJO DOC 2013

Produced from the grapes Arinto (100%)

Stainless steel vat with a short skin contact period with controlled temperature between 15 and 17°C. Cold stabilization.

Yellow colour, elegant, with good acidity and very well balanced in the mouth. With a very good finish.

Light meals, sauced white meat or fish dishes, pasta and sea food.

Serve at 10-12°C.

Analytical Control

Alcohol Vol. (%)	13
Total Acidity (g/L)	5.6
Volatile Acidity (g/L)	0.46
Density at 20°C (g/L)	0.9880
Total Dry Extract (g/L)	18.5
Total Sulfur Dioxide (mg/L)	95
Free Sulfur Dioxide (mg/L)	20
Total Sugars (g/L)	2.3
pH (20 to 25°C)	3.16