



Quinta do Monte d'Oiro

Branco•White



DENOMINATION . Vinho Regional Lisboa | Organic Wine (PT-BIO-08)

OWNER AND PRODUCER . José Bento dos Santos

WINEMAKERS . Graça Gonçalves, advised by Grégory Viennois

SOIL GEOLOGY . 20 ha with different expositions and slopes. Lime and clay from the superior jurassic period

CLIMATE . Mediterranean microclimate with an Atlantic influence. Cold nights even during summer, max. temperatures of 31°C, 675 mm average rainfall and a permanent blowing wind.

WINEGROWING . Organic production (PT-BIO-08) with a single plot management winegrowing work

HARVEST AND WINEMAKING .

Handmade harvest with manual sorting. Crushing from direct pressing. Fermentation in stainless steel temperature controlled vats.

GRAPE VARIETY . *Viognier, Arinto and Marsanne*

AGEING . 5 months in stainless steel vats

PRODUCTION . 15.000 btls (75 cl and 150 cl)

THEME . This white is versatile and gastronomic, representing the delicate balance between *terroir*, fruit and grape varieties (*Viognier, Arinto and Marsanne*). A wine to enjoy with everyday food and friends.