



BAIRRADA
CAMPOLARGO

ANADIA, PORTUGAL

Campolargo

WHITE

VARIETAL

Bical (80%), Arinto (15%) and Cercial (5%)

VINTAGE

2022

REGION

Bairrada DOC

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING After decanting, joint fermentation in stainless steel tank with controlled temperature. Second fermentation in bottle (classic method) with a minimum aging of 12 months.

CHEMICAL ANALYSIS

ALCOHOL 11.5%

TOTAL ACIDITY 5.5g/L

pH 3.2

TASTING NOTES Citrine yellow, attractive aroma with good notes of sour apple and orange. Well structured, with expressive and always present fruit, well balanced.

PRODUCED

5333 bottles

