



Produced by: Herdade Penedo Gordo 7150-308 Orada - Borba Tel. + 351 224 157 810 - 224 157 811 info@quintadasarcas.com www.penedogordo.com

Denomination: Regional Alentejo

Origyn: Borba, Alentejo

Year: 2023

Grape Variety: Roupeiro (45%), Antão Vaz (45%), Chardonnay (10%)

Alcohol Content (%vol): 13 Residual Sugar (g/dm3):  $\leq$  1,5 Total Acidity (g/l): 6



Winemakers: Fernando Machado and Henrique Lopes

Grapes harvested and worked to avoid oxidation. Flotation and low temperature controlled fermentation.

Visual: Very clear and light lemony color.

Aroma: Very young fruity aromas with some tones of spring flower.

Flavour: It's a dry wine, yet prety round. A very own minerally and acidity matches perfectly with the generous amount of alcohol.

Bottle: *Bordalesa 750ml EAN: 5603238473704* Weight: *1,21 kg* Case: *6 bottles EAN: 15603238473763* Weight: *7,40 kg* 

Measures: 219mmX150mmX334mm Pallet: Europalete 100 cases

Measures: 120cmX80cmX160cm

Bottle: *Bordalesa 375ml EAN: 5603238471854* Weight: *0,66 kg* Case: *12 bottles EAN: 25603238473814* Weight: *8,19 kg* 

Measures: 270mmX205mmX270mm

Pallet: Europalete 84 cases

Measures: 120cmX80cmX176cm

Weight: *710 kg* 

Weight: 761 kg

This is a very easy wine, that can pair easily with several kinds of food, as an example, there is several types of small fish, grilled bird meat, Asian food or even a salad. Also works very well as an appetizer during summer season.

It should be served at a temperature between 10°C and 12°C. It should be stored verticaly in a dry and cool spot, protected from light.





