



**ADEGA
SÃO MAMEDE
DA VENTOSA**

GREAT LANDS, UNIQUE WINES.

Adega São Mamede da Ventosa is based in the Municipality of Torres Vedras, about 30 minutes from Lisbon and a few minutes away from the long sandy beach of Santa Cruz. This is a unique region, with intense rural landscapes and strongly influenced by the Atlantic sea. Here, both white, rose and red wines stand out. A unique terroir in a unique land.

ALMA DE LISBOA

WHITE WINE



Denomination. Lisbon Wine Region
Type of wine. White Wine
Grape Variety. Malvasia Rei, Fernão Pires
Year. 2022



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues
Colour. Well defined citrine color.
Aroma. Good aromatic intensity of citrus fruits and orange blossom.
Body. Fresh flavor with predominance of lime and persistent finish.



Food pairing

Its aromatic presence makes it great as an aperitif, accompaniment for seafood or white meats.



Vinification

Total grape destemming and crushing.
Light pressing and static decanting.
Fermentation runs in stainless steel vats under a controlled temperature of 16 °C.
Alcohol. 12,5% vol.



Drinking temperature

Temperature. 8 to 10 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427001770



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