



**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

RESERVA

WHITE WINE



Denomination. Lisbon Wine Region
Type of wine. White Wine
Grape Variety. Fernão Pires e Arinto
Year. 2021



Soil. Clay and limestone
Climate. Atlantic Influence



Tasting Notes

Winemaker. António Ventura, Rafael Neuparth, João Rodrigues.
Colour. Citrine color.
Aroma. fresh aromas of good intensity, with notes of white flesh fruit and some floral notes.
Body. Elegant palate, well-measured crisp acidity.



Food pairing

Great to accompany starters, fish dishes and Italian cuisine.



Vinification

Total destemming and crushing. Static pressing and decanting. Fermentation in stainless steel vats with temperature control at 16 °C.
Alcohol. 13% vol.



Drinking temperature

Temperature. 10 a 12 °C



Capacity. 750ml
Packaging. Cardbox, 6 Bottles



Barcode.
5603427111794



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