

QUINTA DE LEMOS

# QUINTA DE LEMOS PICA PICA BRANCO

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## TECHNICAL DETAILS

### The Estate

The plants grow on slopes located between 350 and 400 meters in altitude. The vineyard is managed within an integrated protection program, with the application of herbicides being prohibited.

### Wine Making

The harvest is manual, when they reach the optimum maturation point, situated in the 2nd half of September. The harvest is done in small boxes of 10Kgs.

### Food Suggestions

Pairs well with rich fish such as salmon and tuna, shellfish, appetizers and snacks, and lean fish dishes.

## TASTING NOTES

Fresh fruit, of a tropical nature, appears in the aroma with notes of dry vegetables, all very fine and attractive. The palate is very seductive, with the perfect acidity usual in the region, with volume and also with a very prolonged finish.

**Encruzado & Malvasia grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic & Biodynamic
- ABV%: 13
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

