

TECHNICAL NOTES

**WINE NAME**

Vale de Fornos Branco

WINERY

Quinta Vale de Fornos

STORY

As a wedding gift to Antonia D. Ferreira in the early 19th century, the estate of Vale de Fornos was established in the southwest area of the Tejo region. The estate spans over 200 hectares, of which 60 hectares are vineyards with soils comprised mainly of clay-limestone as is typical within the Bairro region. Vineyards are planted with a variety of indigenous and international varietals focusing on the best grapes for their unique terroir. With long established roots in the Tejo regions, Quinta Vale de Fornos strives for viticultural and winemaking excellence by combining the best of traditional and modern wine practices.

TERROIR

Bairro

SOIL

Clay-limestone

APPELLATION

VR Tejo

WINE TYPE

White wine

GRAPE VARIETIES

Arinto

TASTING NOTES

Notes of green tea, pineapple and citrus fruits. The palate is vibrant with zesty acidity complemented by peachy and floral notes. The palate is fresh, light bodied with medium length.

FOOD PAIRING

Delicately prepared fish or seafood

PRODUCTION

n/a

WEBSITE

www.quintavalefornos.com