

# TECHNICAL NOTES



<b>WINE NAME</b>	<b>Vinha do General White</b>
<b>WINERY</b>	Quinta Vale de Fornos
<b>STORY</b>	As a wedding gift to Antonia D. Ferreira in the early 19 <sup>th</sup> 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.
<b>TERROIR</b>	Bairro
<b>SOIL</b>	Clay-limestone
<b>APPELLATION</b>	VR Tejo
<b>WINE TYPE</b>	White wine
<b>GRAPE VARIETIES</b>	Fernão Pires
<b>TASTING NOTES</b>	Bright, fruity and crisp, this wine shows notes of orange and lemon, as well as green pear and apple. The palate shows some floral tones with good balance and a medium finish.
<b>FOOD PAIRING</b>	Pairs well with fresh seafood, salads or as an aperitif
<b>PRODUCTION</b>	n/a
<b>WEBSITE</b>	<a href="http://www.quintavalefornos.com">www.quintavalefornos.com</a>