

# TECHNICAL NOTES



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| <b>WINE NAME</b>       | <b>Ninfa Colheita Branco</b>  |
| <b>WINERY</b>          | João M. Barbosa Vinhos  |
| <b>STORY</b>           | Located near Rio Maior in Tejo, João M. Barbosa has a long history of winemaking that began at his grandfather's vineyards in northern Portugal region. Today, his estate is in the heart of the Serras de Aire and Candeeiros National Park and is planted with 6 hectares of south-facing vineyards north of the Tejo river with soils comprised of clay-limestone topsoil over a bed of salt rock about 40m below. The focus is on small production wines that highlight the unique terroir and retain their elegance and finesse in the bottle. |
| <b>TERROIR</b>         | Bairro  |
| <b>SOIL</b>            | Clay-Limestone with the salt band bedrock   |
| <b>APPELLATION</b>     | VR Tejo   |
| <b>WINE TYPE</b>       | White Wine  |
| <b>GRAPE VARIETIES</b> | Sauvignon Blanc, Fernão Pires   |
| <b>TASTING NOTES</b>   | A wine that builds in the glass, subtle mineral notes with white peach, pink grapefruit, chive, lime blossoms and persimmon. The palate turns a touch creamy but is consistent with the aroma profile while continuing into a long, lush finish. The crisp, bright qualities of the wine continue as the wine expands on the palate.  |
| <b>FOOD PAIRING</b>    | Steamed mussels, grilled Bacalão, fish or shellfish in general.   |
| <b>PRODUCTION</b>      | 12,000 bottles  |
| <b>WEBSITE</b>         | <a href="http://www.joaotmbarbosa.com">www.joaotmbarbosa.com</a>  |