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WINE SEARCH

Region

Açores
Alentejo
Algarve
Bairrada
Beiras
Dão
Douro
Lisboa
Madeira
Port wine
Setúbal
Tejo
Trás-os-montes
Vinho Verde

Type

Aged Tawny
Brandy
Colheita Port
LBV Port
Liqueur
Madeira
Muscat
Olive Oil
Red Wine
Rosé Port
Rosé Wine
Ruby Port
Sparkling
Tawny Port
Vinegar
Vintage Port
White Port
White Wine

Year

All

Alcohol

0 - 50 °

Bottle Size

- 350 ml
 250 ml
 375 ml
 500 ml
 700 ml



MAXIMIZE



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Quinta da Romeira Arinto White 2014

15,5 pts *Revista de Vinhos* - Delicate and fresh with crystalline aspect. Aroma of floral perfumes, fruity, intense and distinct, very well combined with minerality and volume, based on a clear acidity. Well integrated

OUR PRICE: 5,55 € / 6,35 €

QUANTITY: 1

ADD TO CAR..

Region: Lisboa

Type: White Wine

Alcohol: 13%

Bottle Size: 750 ml

Grape Variety: Arinto

Winemaker: João Corrêa and Nuno do Ó

Year: 2014

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PRODUCT DETAILS COMMENTS

Winemaking:

Arinto grapes from selected plots of vineyards from Quinta da Romeira. The harvest is done in 20kg boxes and the grapes are transported to the winery where they are subjected to peel and gentle maceration pressing, in a pneumatic press, making the deviation of the musts end grips. Proceeds then the decantation of the must after this phase, starts the fermentation in tanks.

Grape Varieties:

Arinto

Tasting Notes:

Delicate and fresh with crystalline aspect. Citrus straw colour. Aroma of floral perfumes, fruity, intense and distinct, very well combined. In the palate minerality and a clear acidity. Well integrated, accentuating the freshness and persistence in the end of mouth.

Store and Serve Advices:

Storage Lying down at a temperature of 15°C. Serving at a temperature of 8-9°C.

Food Pairing:

Fish, shellfish, salads and cold soups.

Reviews and Awards:

- . 15,5 points in *Revista de Vinhos*;
- . Bronze medal *Internacional Wine Challenge 2016*.

Safra 2014. Jantar Luigi Pietro Vino e Cibo em 27/01/2017. La Ribotta.