

# mandriola de Lisboa

## mandriola de Lisboa *white* 2022



**Producer** Aveleda  
**Region** IG Lisboa  
**Country** Portugal  
**Head winemaker** Diogo Campilho,  
**Winemaker** Susete Rodrigues  
**Wine Consultant** Valérie Lavigne  
**Grape Varieties** Fernão Pires, Moscatel-Graúdo  
**Vintage** 2022  
**Soil** clay  
**Average production** 80hl/ha  
**Total Acidity** (Tartaric acid) 5 g/l  
**Alcohol volume** 11.5% Vol.  
**Residual Sugar** 3 g/l

### MANDRIOLA DE LISBOA

Inspired by the experiences that make up the city of Lisbon, mandriola de Lisboa represents the more relaxed and uncompromising side of the city, the focus on enjoying the moment, living life and exploring new experiences. Relaxed, versatile and easy to drink, these wines are for those who like to enjoy life. They are the perfect excuse to enjoy the simple moments of life.

### VINIFICATION PROCESS

When arriving at the winery the grapes are first cooled and then softly pressed at low pressure. The alcoholic fermentation occurs in stainless steel vats with temperatures between 14° and 16°, in order to preserve the freshness and aromas of the grape varieties. Before bottling, the wine is stabilized through cold temperatures, and carefully filtered.

### TASTING NOTES

With a light-yellow hue, a clear and crystalline appearance, mandriola de Lisboa white presents a fresh and tropical aroma, with nuances of pineapple and well-balanced white fruit, characteristic of the grape varieties. It is a medium-bodied wine, with a slight creaminess and a balanced and pleasant acidity, in a harmonious and refreshing aftertaste..

### SERVING INFORMATION

Due to its characteristics, it should be consumed young, however, it is suitable for consumption up to 2 years after bottling, if kept in a cool, dry place.

### SERVING TEMPERATURE

It is recommended to serve at a temperature between 8° and 10°C.

### FOOD AND WINE PAIRING

White meats, grilled and roasted fish, seafood, Indian and Asian cuisine. It is also a good option for serving as an appetizer.