

## TORRE DO FRADE – Viognier 2010

PORTUGAL - White Wine, Alentejo Region

### PRODUCT DESCRIPTION

#### Vineyard Data

---

Vineyard area for our wine: 0,88 hectares (2,17 acres)

Type of soil: Medium brown shale

Variety used: Viognier (100%)

Average of production: 6,000 kg/ha (5355 lbs/acre)

Watering method: drop-by-drop; Green pruning: yes; Clusters preventive treatment: yes

Harvest: Manual, 26<sup>th</sup> August 2010; Harvest period: From 6:30 am to 8:30 am

#### Wine Making

---

Decanting : 48 hours at temperature of 8° C/46,4 F to 10° C / 50 F

Alcoholic fermentation: French Oak barrels os 225 L / 59, 44 G

Fermentation period: 20 days, Fermentation temperature: 12°C/53,6 F to 14°C/57,2 F

#### Maturation

---

\_Aging period oak: 5 months (100% wine in barrels for the full period)

Type of wood: French Oak, 1<sup>st</sup> use

In bottle: 2<sup>nd</sup> of March 2011

Production: 3800 bottles of 0,750 L and 100 Magnums

#### Contacts

---

Bernardo Bagulho Albino – Field / Management

Diogo Bagulho Albino – Marketing & Trade

It is possible to visit the wine cellar by appointment only.

The Estate: (+) 351 96 381 95 22

Mobile: (+) 351 96 381 95 22 ; (+) 351 96 283 51 55

Fax: (+) 351 21 352 64 42

Web site: [www.torredofrade.pt](http://www.torredofrade.pt) E-mail: [geral@torredofrade.pt](mailto:geral@torredofrade.pt)

Facebook: <http://www.facebook.com/torredofrade>