

TORRE DO FRADE – Viognier 2011

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, 17th 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: 15 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, 1st use

In bottle: 23rd of February 2012

Production: 3000 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.

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