SOUSA LOPES CHARDONNAY



Varieties: 100% Chardonnay

Vinification: Hand-harvested in 50-liter boxes (approx. 20 kg). Pressing of destemmed/whole grapes, natural clarification at 10°C.
Fermentation under strict temperature control. Aging on fine lees until blending. Gentle filtration and cold stabilization before bottling.

Colour: citrine green
Aroma: fresh and delicate aroma with hints of tropical fruits and a mineral base.
Palate: Smooth texture, balanced acidity, and a fruity mouthfeel. Full-bodied on the palate, with an elegant finish. Complex and harmonious.

Service: Ideal as an appetizer or with salads and cooked seafood. Serve at a temperature of 8 to 10°C.

Viticultor: Gonçalo Sousa Lopes
Winemakers: Hugo Línton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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