SOUSA LOPES Petit Manseng

Late Harvest white wine



Grapes: Petit Manseng

Vinification: The harvest was at November 10th, in small boxes. Vertical pressing of whole bunches, natural settling at 10ºC.
Fermentation in oak french barrels. Ageing during 16 months on oak barrels, with fine lees until blend formation. Smooth filtration before bottling.

Colour: Golden yellow, amber

Aroma: Fresh and delicate aroma suggesting honey, peaches, white flowers and confit fruit.

Palate: Sweet, acidity well noticed, crystalized apricots, white truffles. Complex and harmonious. Long and elegant finish.

Consume: Ideal as an appetizer or with strong cheese, *Foie Gras* and sweet puff pastry. Should be served between 7 to 9ºC.

Ageing potential: If properly stored consume until end of 2040.

Producer: ADEGA CASA DA TORRE – BASLOP, Lda.

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