# Quinta da Boa Esperança Branco Colheita, Vinho Regional Lisboa 2025

**PQB0012025**

*Quinta da Boa Esperança*

*— Lisbon, Portugal*

A hand-crafted estate wine heavily influenced by the Atlantic Ocean. This is a wine of freshness, texture and purity with a beautiful saline character.

## Production

This is an estate wine made from a blend of native Portuguese varieties Fernà£o Pires and Arinto with the inclusion of 20% Sauvignon Blanc. The grapes are hand-harvested into 15kg crates, delicately whole bunch pressed at controlled temperatures of 10-12 degrees, then fermented in stainless steel at controlled temperatures, where the wine is aged on lees for 4 months before bottling.

## Tasting note

Aromas of ripe lemons, white peach and herbal hints alongside floral notes of jasmine. The palate is dry with integrated bright acidity, a citrus and apple fruit character and a saline finish.

## Food Match

Fried calamari or scallop ceviche

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Fernao Pires 60%, Sauvignon Blanc 20%, Arinto 20%

Suitable for:
Vegan

Bottle Barcode:
5600294093488