



QUINTA DO FRANCÊS
ODELOUCA RIVER VALLEY



2018

IANTHIS

Chardonnay

Tasting Notes:

Golden yellow colour.

Aromas of peach, cedar, coconut, tangerine and light floral.

In the mouth more floral, vanilla and orange peel.

Reveals silky and very persistent finish.

Winemaking methods:

Hand harvested grapes, total destemming.

Alcoholic fermentation in French oak barrels.

Aging for 9 months in French oak barrels.

Gastronomic wine that you can drink now or keep 4 or 5 years in the cellar.

Storage and service:

Store at 6-8°C to be enjoyed at 10 - 12°C.

Wine producer:

Quinta do Francês Odelouca River Valley

Wine-grower: Patrick Agostini

Winemaker: Patrick Agostini – Pedro Mendes

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Chardonnay
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Clay calcareous.
Alcohol at Bottling	12,5 %
Bottle Size	750 ml

Quinta do Francês - Patrick Agostini, lda.

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