



QUINTA DO FRANCÊS
ODELOUCA RIVER VALLEY



2020

ODELOUCA

White

Tasting Notes:

Yellow colour with golden nuances.
Pear, pineapple and orange flowers aromas.
In the mouth, apricot, vanilla and orange.
Medium-bodied wine with a well-balanced acidity. Reveals silky and very persistent finish.

Winemaking methods:

Grapes were selectively handpicked into 12 Kg harvest boxes, the wine was fermented after a 2 days cold pre-fermentation in thermo-regulated stainless steel tanks between 14-16°C during 21 days.
No malolactic fermentation and bottling after filtration.

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

Winemakers: Patrick Agostini - Pedro Mendes

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Sauvignon Blanc, Arinto, Chardonnay
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Clay calcareous.
Alcohol at Bottling	13,5%
Bottle Size	750 ml

Quinta do Francês - Patrick Agostini, lda.

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