

## ART.TERRA

### BIOLÓGICO BRANCO 2021

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#### HARVEST REPORT

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy with a medium pressure of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Temperatures this summer were quite mild, with only a few days above 38°C. Ripening was very slow, promising a great 2021 vintage

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HARVEST	GRAPE VARIETIES	
2021	Antão Vaz, Encruzado, Verdelho, among others	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	6	Clay and Schist

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#### VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation of 8h to 12h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

#### AGEING

3 months sur lies

#### TASTING NOTES

COLOR: Yellow citrus  
AROMA: Complex aromas of tropical fruit and white flowers well integrated.  
PALATE: Lively attack, a fine acidity, a full body, and the distinctive mineral, along with excellent harmony and a long and well-balanced finish

#### ANALYSIS \*

Alcohol | 13 %  
Total Acidity | 5,2 g/l  
PH | 3,42  
Volatile Acidity | 0,49 g/l

#### MATCHES WITH

Poltry, well-seasoned fish, cod-fish and sea food

#### AVAILABLE IN

0,75L

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#### AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

\* reference values