

Cabo da Roca

Reserva Arinto

WHITE 2024 · LISBOA IGP

100% Arinto

Tasting Notes

COLOUR

White

NOSE

Fresh and citrus aromas with mineral notes; rich and elegant, with saline nuances.

PALATE

Citrus fruit well present, wrapped in minerality, with a pleasant touch of green apple and mint.

FOOD PAIRING

Clams "à Bulhão Pato", oysters, grilled fish, dry cheeses and cured ham.

SERVING

12° · Ageing: 6 years (2025–2031)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2024

THE VINEYARD

40Km from atlantic coast at 20m of altitude, with 30 years (5 ton/ha), 3,800 plants per hectare, N-S orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

Strong Atlantic influence with alluvial land that contrasts with limestone slopes.

HARVEST

Last week of August, 100% mechanical harvesting.

WINEMAKING

The grapes are destemmed and crushed; 3 days of cold maceration; alcoholic fermentation at 24°C; malolactic fermentation in used oak barrels.

AGEING

6 months in used oak barrels for 50% of the blend.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
11,7%		6,51 g/L		0,32 g/L		0,7 g/L		3,02		20/110 mg/L	
BOTTLE		Bourgogne Vin Grand Cru		HEIGHT		294 mm		LAYERS/PALLET		15	
CLOSURE		Technical cork		MAX Ø		92,7 mm		BOTTLES/PALLET		540	
VOLUME		750 ml		BOTTLES/CASE		6		CASES/PALLET		90 cxs	
BOTTLE EAN		5600816902052		CASE WEIGHT		8,61 kg		PALLET WEIGHT		800 kg	
CASE EAN		15600816902059		CASE DIM.		500x298x96 mm		PALLET DIM.		Euro 1200x800x1800 mm	
BOTTLE WEIGHT		685 g		CASES/LAYER		6					

English text translated in-house from the Portuguese technical sheet — not an official winery document.