QUINTA DE CAMARATE®

Located in Azeitão, near Setúbal, Quinta de Camarate was acquired by António Soares Franco Jr. in 1914 and is now property of Domingos Soares Franco, one of the owners of José Maria da Fonseca. Quinta de Camarate has an area of 120 hectares, 39 of which are covered with vines. The remainder of the land are grazed by sheep which produce the famous Azeitão cheese. The vines of Quinta de Camarate are planted on lime and clay soil sheltered by the Arrábida hills.

VINTAGE INFORMATION

TYPE OF WINE: White

VINTAGE: 2019

GRAPES: Alvarinho (72%) and Verdelho (28%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation takes place in stainless tanks at 16ºC

AGEING: None

DATE OF BOTTLING: January 2019

WINE PRODUCTION: 20 700 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: Laid down bottles at a temperature of 12ºC and humidity of 60%.

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 12°C with fish and seafood.

ANALYSES: 12,5% Alcohol | 5,7 g/l Total acidity | 3.2 pH

TASTING NOTES

COLOR: Greenish yellow **AROMA:** Lantanas, asparagus, fresh grass and white pepper **PALATE:** Very balanced, fresh with a very present acidity **FINISH:** Medium

REVIEWS

- Award "Grandes Escolhas" 2016 Vintage
- 16 points (Revista de Vinhos) 2014 Vintage
- 16 points (Revista de Vinhos)– 2013 Vintage
- 15,5 points (Revista de Vinhos) 2011 Vintage





CLASSIFICATION: Regional Wine REGION: Península de Setúbal