

# Pioneiro – White



Grape Varieties: Fernão Pires and Moscatel Setúbal

Soils: Clay-limestone;

Climate: Maritime influence;

Vinification: Vinification with pneumatic pressing before fermentation (at controlled temperature);

Tasting Notes: Yellow citrine. Intense floral aroma with notes of tropical fruit, balanced and fresh flavor. A modern profile and young wine.

Consumption: Drink now or within 2 years;

Serving Temperature: 10/12°C

Cuisine: Fish or white meat dishes, shellfish and salads.