

TECHNICAL CARD

BARBEITO MALVASIA 20 YEARS OLD Lote 6072

TYPE: Malvasia

AGE: 20 years old

GRAPE VARIETY: 100% Malvasia

VINEYARDS: Arco de São Jorge

VINIFICATION: Mechanical pressing. Fermentation is stopped with the addition of vinic alcohol (96%)

MATURATION AND BLENDING: To create this Lote 6072, limited to 1290 numbered bottles, we selected from our warehouses some of our best Malvasia wines, strongly influenced by our family tradition. Blending some youthfull wines with much older ones, all aged in our old french oak casks, resulted in the unique Barbeito style: a very long fresh acidity after taste. Now that almost 2 years have passed since we created our last Malvasia 20 year old blend (Lot 4122), we hope this new lot will meet the expectations of those that have kindly awaited until today.

ALCOHOL DEGREE: 19,8% at 20°C

SUGAR DEGREE: 4,0° Baumé

TOTAL SUGAR: 98,0 g/dm³

VOLATILE ACIDITY: 0,89 g/dm³ (acetic acid)

pH: 3,28 (20,1°C)

