

Al-Mudd Blanc de Noir

Negra -Mole



GRAPE: Negra-Mole (100%)

HARVEST: 2021

ALCOHOLIC CONTENT: 12%

SOIL AND CLIMATE: Sandy loam. Mediterranean

VINIFICAÇÃO: Total destemming with subsequent fermentation in stainless steel vats at controlled temperature.

TOTAL ACIDITY: 6 g/L

SUGAR CONTENT: 0,6 g/L

PH: 3,3

CERTIFICATION: Algarve Regional Wine

TASTING NOTES:

Light citrus color, suggests notes of white fruit (pear, apple, quince) and some vegetable which gives it complexity.

In the mouth it is very balanced, fresh and mineral which makes it quite gastronomic.

GASTRONOMY:

It goes well with salads, white meat dishes and other dishes of a Mediterranean nature, with emphasis on Algarve cuisine, such as grilled sardines, razor clams or octopus rice or also a xarém with shellfish.

Desserts made from figs, almonds and carob, also pair very well.