

# Florbela

The wines Florbela are made in a natural way, preserving the most of the natural aromas, flavours and natural acidity of the grapes of the Dao region. They are fruity and aromatic, light, round and balanced. A perfect Dão wine to drink everyday which you can enjoy by the glass!

**2022 HARVEST.** It was a cool and rainy year, good because the vines suffer less stress and manage to maintain a good vegetation cover. At the time of the harvest, the wide daily temperature ranges provided excellent maturation, with a great balance of acids and a very homogeneous maturation. The absence of rain in the pre-harvest period allowed a harvest of healthy grapes.

**VINIFICATION.** The grapes were harvested manually to 20Kg boxes. The blend composition depends on the yields of each variety in the vineyard. The grapes were cooled before the crushing and immediately pressed. The resulting juice decanted in stainless steel vats, and then fermented in other stainless steel vat under temperature control, only with the indigenous yeast.



QUINTA DA  
MARIPOSA

Type. white wine  
Region. Dão  
Denomination. D.O.P  
Vintage. 2022  
Grape Varietals. malvasia-fina, bical, encruzado

Climate. temperate with Atlantic and Mediterranean influence  
Soil. mostly granitic with coarse sand and large rocky outcrops  
Altitude. 400m  
Viticulture. sustainable agriculture

Alcoholic degree: 12,6% by Vol.  
Total acidity. 5,7 g/l  
Total sugar. 1,3 g/l  
pH. 3,38

Aging. stainless steel vats only  
Tasting Notes. pale-yellow wine, where tropical notes stand out, such as mango, pineapple and citrus. The palate is balanced, with a lively acidity and a refreshing finish.

Bottle. 750 ml  
Bottle weight. 1,2 kg  
Packaging. 6 bottles / cardboard box  
Box size. 17,5 x 26 x 30 cm  
Box weight. 7,5 kg  
Palletization: 95 boxes / pallet = (19 boxes x 5 layers)  
Pallet dimensions. 80 x 120 x 165 cm (EURO pallet)  
Pallet weight. 740 kg

Bottle EAN bar code. 5600794323092  
Box ITF14 bar code. 15600794323099