



Technical Specifications - Julia Kemper White 2017

Name of the wine:	Julia Kemper White
Current production year:	2017 harvest
Previous production year:	2016
Name of the farm:	Quinta do Cruzeiro
Location of the winery:	Quinta do Cruzeiro - Mangualde
Total number of wine prod. hectares:	20
Foundation of the winery:	Mid-19 th Century
Wine makers:	Julia de Melo Kemper
Demarcated region:	Dão (Portugal)
Classification:	Denominação de Origem Controlada - DOC Dão
Grapes:	Malvasia Fina Encruzado
Type of fermentation:	Temperature controlled in stainless steel tanks
Analytical parameters:	Alcohol (%): 13,5 Reducing sugar (g/l): 0.5 Total acidity (g/l): 5,80 Volatile acidity (g/l): 0,33 Dry extract total (g/l): 18,8 SO ₂ free (mg/l): 24 SO ₂ total (mg/l): 97,28 pH value: 2,98





Available in bottles of:	0,75 l
Age of the vines:	2003
Type of conduction:	Royat & Guyot
Type of soil:	Granitic origin
Orientation of the vineyard:	Half-hillside
Height above sea level:	450 to 600 m
Harvesting method:	By hand into small harvest baskets
Harvest time (month):	September
Climate:	Mediterranean
Stabilization:	Natural with mineral collage
Filtration:	Microfiltration
Characteristics:	This wine presents a magnificent citrus color with greenish reflections. Very young and fresh with notes of orange blossom, soft lime, custard apple and mango. It reveals a rich acidity and good mouth volume, with a pronounced character, expresses a unique minerality, elegance and personality. The “in mouth” sensation is fresh and long.
Aging before sale:	French oak barrels Bottle
Recommended drink temperature:	12°C