



2018

DONA MARIA AMANTIS WHITE

Region	Soil	Elevation	Alcohol
Alentejo	Clay / Limestone	430 Meters	14%

Vineyard Dona Maria Estate / Dom Martinho / Monte do Abreu

Grape Varieties 100% Viognier

Vinification Grapes manually harvested in 15Kg cases, then destemmed and crushed. The alcoholic fermentation takes place in 400L French barrels with temperature-control (17°C) for 20 days. Then, the wine matures with once-a-week batonnage in the same barrels for 6 months.

Aging 6 months in 2nd year French oak barrels with Batonnage

Tasting Notes Beautiful golden and lemon-green color. Well integrated, light French oak, with mango, orange and pear aromas. Quite silky, showing a very good balance and structure. Well-balanced acidity and persistent finish.

Reviews 2016 Vintage
Wine Enthusiast: 90 Points

#466534

M·S WALKER

SINCE 1933

PORTUGAL PORTFOLIO | MAY 18, 2023

📍 #MSWPORTUGAL @MSWALKERBRANDS