

ALABASTRO WHITE

2025

REGIONAL ALENTEJANO



10°C - 12°C



Roupeiro (50%);
Fernão Pires (40%);
Arinto (10%)



Clay-Schist soils



Stainless Steel Tanks



75cl



Box of 6 units
Box Weight: 7.10 kg
Dimensions: 0.225 x 0.153 x 0.324 m
Volume: 0.011 m³



Francisco Antunes and João Chamorro

PROFILE

Produced from grapes of the most emblematic Alentejo white varieties – Roupeiro, Fernão Pires, and Arinto – sourced from the vineyards of Quinta do Carmo. The harvest of all varieties took place during the second half of August and early September: first Fernão Pires, followed by Roupeiro, and finally the latest-ripening variety, Arinto. Each grape variety was vinified separately. The grapes were gently pressed, and the clean must was obtained through static decantation. Fermentation occurred in stainless steel tanks with temperature control to best preserve the aromas. The expressive fruit of Roupeiro combined with the floral notes of Fernão Pires, and a touch of Arinto to balance the body, resulted in this fruity wine with a persistent finish.

TASTING NOTES

Light straw colour, with aromas reminiscent of lime, melon, pear, and wildflowers. Good presence on the palate, fresh, with a lively and very long finish.

ANALYSIS

ALCOHOL (%VOL.): 12,5
TOTAL ACIDITY (g/l AT): 5,7
PH: 3,25
SO₂: 98
TOTAL SUGAR GLUC/FRUT. (G/L): 0.5
ALLERGENS: CONTAINS SULFITES

FOOD PAIRING

Ideal to accompany appetizers, fish, pasta, salads, and even lightly seasoned white meats.

NUTRITIONAL DECLARATION



HISTORY

The name Alabastro, used to describe a soft and translucent sedimentary rock—generally white in color, with a fine and smooth texture that is easy to sculpt—serves to honor the marble quarrying tradition of the Alentejo, particularly in the municipalities of Estremoz, Borba, and Vila Viçosa. This activity dates back to the Roman period and is home to one of the largest and most important marble deposits in the Iberian Peninsula, known as the Estremoz Anticline, which so distinctly shapes the soils and wines of this region. With this Alabastro Branco, we sought to recreate this mineral as faithfully as possible by crafting a wine that is fresh, solid, firm, and marked by citrus flavors that linger on the palate. The goal was to produce a wine that, much like this stone, is mineral-driven and refreshing. Similarly, Alabastro is a solid, firm wine, with citrus notes that endure in the mouth.

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BACALHÔA

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