

Diogo Zuzarte Martins, owner and founder of AdegaMor based in Sobral de Monte Agraço, has expanded the family wine business over the last 15 years. It all began in 1946 when his Grandfather Francisco Zuzate Martins started cultivating vines in the Lisbon region. This company run three vineyards; Quinta de Sao José da Lage, Quinta di Boticaria and more recently Quinta da Nossa Senhora Encarnação. Today the family own about 200 Hectares of vines, and also rent further smaller vineyards.

Wines Cabra Figa are the result from a blend of selected grape varieties produced from the Quinta da Boticaria and Quinta de São José da Lage properties.

CABRA FIGA

Regional Lisboa White Wine

REGION: Lisboa

VINEYARDS: Wine produced from the grapes instaled at Alenquer region.

WINEMARKER: Pedro Gil and Carina Tavares

GRAPE VARIETIES: Mostly from Fernão Pires, Arinto and Roupeiro.

TASTING NOTES: Fresh and fruity with citrus aromas, an easy style white for everyday.

VINIFICATION: Fermentation at controlled temperature of 15°C.

AGED: no stage in oak.

ANALYSIS: Alcohol Content: 12,5% vol.

Total Acidity: 6,5 gr/lit

Residual Sugar: 2 gr/lit

SERVICE AND CONSERVATION: Should be served at a temperature between 16/18°C. Stay the bottles layed down when it's possible and in a room with controlled temperature, 12°C if you can.

GASTRONOMIC SUGGESTION: Perfect wine to accompany any daily meal, including a Mediterranean diet or a delicious Portuguese dish as well as an alternative to accompany a snack at the end of the day.

BOTTLES PER BOX / BOXES PER ROW / BOXES PER PALLET:

6 / 12 / 99

