

Cintila White, Península de Setúbal 2019



An intense, fruity aroma and a creamy mouthfeel with a hint of peach and ginger.

Producer Note

Cintila is made at the Cooperativa Santo Isidro de Pegoes, founded in 1958. The cooperative is made up of 140 winegrowers and has access to over 1,100 hectares of vineyard located in the Terras do Sado area of the Setubal Peninsula. This coastal area benefits from mineral-rich sandy soils and cooling Atlantic winds. Santo Isidro de Pegoes is one of the most forward thinking cooperatives in Portugal and their chief winemaker, Jaime Quendera one of Portugal's most respected winemakers. Cintila, which means "shine" or "sparkle" is a dazzling range of fruit-driven wines which represent excellent value-for-money.

Vintage

2019 was a warm vintage in the Península de Setúbal. There were no significant weather events which interrupted the growth cycle. Harvest took place under good conditions and the fruit reached good maturity.

Vineyard

The Pegões vineyard is located between two Nature Reserves: the Tagus estuary to the northwest and the Sado on the southwest. To the east are the Arrabida hills and to the west the Alentejo province's clays. The unique soil here is named "Pliocénico de Pegões". It is a sandy soil formed over millions of years by sand transported by the rivers Tagus and Sado. It is this Mediterranean climate and soil combination that creates this unique Pegões terroir.

Winemaking

The grapes were harvested at optimal ripeness and vinified immediately to retain the freshness. The grapes underwent a light pellicular maceration followed by fermentation which took place in temperature controlled stainless steel vats. The wine did not go through malolactic fermentation and was made in an unoaked style. As a result, the style of the wine is fresh, pure and aromatic.

Tasting Note

Intense fruity aromas with hints of sun-ripened peach and spice. Creamy and fruity on the palate, with good structure and a pleasant, fresh finish.

Grape

Fernão Pires 100%



Winemaker:	Jaime Quendera
Region:	Península de Setúbal
Sub region:	Península de Setúbal
Country:	Portugal
Alcohol:	12%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5730219A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap