

# Cintila, Extra Dry, Península de Setúbal NV



An enticing aroma of tropical fruit complemented by a soft and rounded flavour through to an appealing off-dry finish.

## 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.

## Winemaking

---

Fermentation in stainless steel vats at controlled temperatures. Secondary fermentation takes place in bottle.

## Tasting Note

---

Buttery, cereal-like nose leads to a rich and creamy fore-palate. Then the wonderful acidity kicks in and leaves the mouth gasping for more.

## Grape

---

Castelão 70%, Fernão Pires 30%



Winemaker:	Jaime Quendera
Region:	Península de Setúbal
Sub region:	Península de Setúbal
Country:	Portugal
Alcohol:	12%
Dry/Sweet value:	4 (1 is dry, 7 is very sweet)
Residual Sugar:	8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	63774NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork