Technical Sheet: **OMBROS DE MONTEJUNTO 2025 White wine**

General Information Producer: Family Production (Roy e Diana Kirby lda)

Region: Serra de Montejunto, Lisbon region, Portugal

Type: White Wine (Skin-contact / Curtimenta)

Vintage Year: 2025

Oenology & Viticulture: Harry Kirby winemaker (Masters from SupAgro Montpellier / ISA Lisbon)

Terroir & Vineyard Soil: Limestone Climate: Atlantic with altitude influence (Serra de Montejunto)

Grape Varieties: Blend of indigenous varieties (Vital and Fernão Pires)

Winemaking & Aging

Harvest: Manual in 20 kg boxes

Process: Skin-contact winemaking with 5 days of skin maceration Fermentation: Temperature-controlled in stainless steel tanks Aging: 3 months on fine lees in stainless steel

Tasting Notes

Colour: Intense citrus yellow with golden reflections

Aroma: Prominent mineral notes, stone fruit, citrus peel, and a characteristic herbal touch of native grape varieties

Palate: Excellent structure and texture derived from skin maceration, accompanied by vibrant freshness and a long, mineral finish

Analytical Parameters

Alcohol Content: 12.5% vol.

Total Acidity: 5.0 g/L

pH: 3.5

Residual Sugars: < 1.5 g/L

Serving & Food Pairing

Serving Temperature: 10°C – 12°C

Food Pairing: Ideal for baked fish dishes, structured seafood, white meats, Asian cuisine dishes, and cured sheep's milk cheeses