



# LISA BONA

TECHNICAL SHEET

## WHITE BLEND

A range of wines inspired by the vibrant and historic city of Lisbon. Produced at Quinta de São Sebastião, in Arruda dos Vinhos, these wines capture the region's unique colour, music, aromas and flavours. With charisma and tradition, Lisabona de S. Sebastião offers an elegant and fun journey through the senses, reflecting Lisbon's authentic and engaging character.

### TASTING NOTES

Wine of citric color, complex nose with notes of apricot and some citrus, happily paired with a characteristic minerality. The palate is intense, smooth and with a lively and refreshing acidity.

### FOOD PAIRINGS

Soft cheeses, fat fish, fillets of swordfish and white meats.

### VINIFICATION

In an open spout at a temperature of 12°C, followed by a partial stage in new and used barrel.

**VARIETALS** | Arinto and Semillon

**COUNTRY** | Portugal

**REGION** | Lisbon

**LOCATION OF VINEYARDS** | Arruda dos Vinhos, mostly hillside vineyards.

**CLIMATE** | Mediterranean with a strong Atlantic influence.

**WINEMAKER** | Filipe Sevinate Pinto

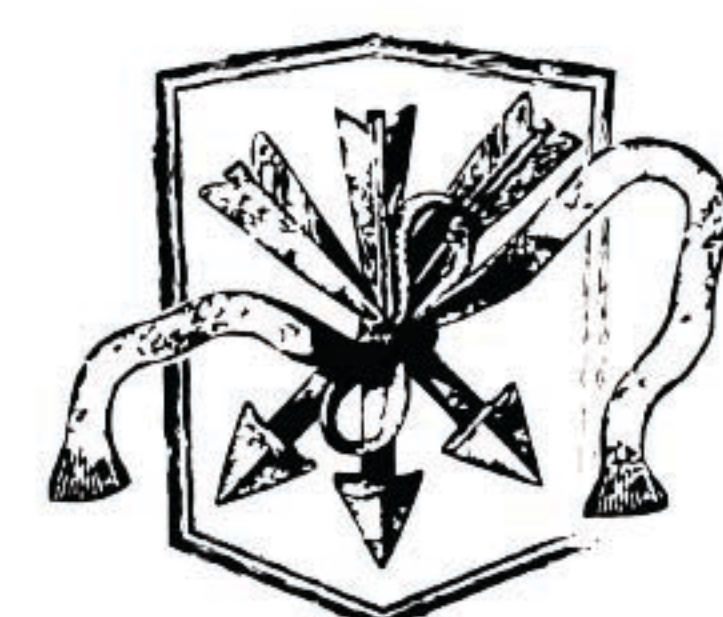
**SOIL** | Clay-limestone.

**ALCOHOL** | 13.0%

**TOTAL ACIDITY** | 7.1g/l

**PH** | 3.18

**SERVING TEMP** | 16-18°C



QUINTA DE  
S. SEBASTIÃO

SINCE 1755