

Forty Hall Vineyards Ortega Organic 2018



Producer

Forty Hall Vineyard is an exciting social enterprise which has established a 10 acre organic vineyard in north London. Run and managed by local people, the vineyard is the first commercial scale vineyard in London since the middle ages. Situated on Capel Manor College's Forty Hall Farm, they are certified organic and dedicated to demonstrating environmentally sustainable farming and vine-growing practices.

Tasting Notes

A soft and delicate organic English Ortega. A pale lemon in colour with aromas of fresh grapefruit and apple. Dry on the palate with a soft, waxy texture and an earthy mineral character on the finish.

Food

Serve with beetroot salads or fresh river fish such as trout.

Technical Information

Country	United Kingdom	Dry/Sweet Style	Dry
Grape(s)		Alcohol Content	11.5%
Type	White	Closure Style	Screw cap
Style	Not Set	Organic/Biodynamic	Organic
Oaked Style	Not Set	Allergens	Milk: No Egg: No
Body Style	Light bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	Yes-certified sustainable		



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