

Technical Data

GENERAL DATA

Harvest: 2019

Region: Vinho Verde – Monção e Melgaço

Grape variety: Alvarinho

VINEYARD

Altitude: 200 m

Soil: Granit

Exposition: West

Certification: Integrated Production

VINIFICATION

The grapes are harvested by hand and transported in plastic food boxes (25kg each), reaching the winery in an average time of 5 minutes, preserving the highest quality of our grapes. When the grapes arrive at the winery are subject to a rigorous selection and underwent a cold skin maceration followed by a soft pressing, at low pressure. The clean must start the fermentation in stainless steel tanks, finalizing the fermentation in oak barrel. Finally, the wine have a stage in the some oak barrels along 6 months, during which they keep the lees in suspension. After bottling it will age in bottle, no less then 18 months.



HARVEST DAY

Setembro 17-18, 2019

ANALYSES REPORT

Alcohol: 13.5%

Acidity: 7.8 g/L

Sugar: 0.0 g/L

pH: 3.12

TASTING NOTES

Colour: Pale yellow

Aroma: Very fresh and elegant with a citric style and dry nuts

Taste: Full bodied, with good structure and balanced acidity

LOGISTICS DATA

Bottling date:

June/2019

Closure: Natural cork – 45mm*24mm

Bottle: Bordalesa premium

Capacity: 750 ml

EAN Bottle: 560 025 3515 023

Bottle per case: 3

Dimensions/case:

32cm*26cm*8.5cm

Case Gross Weight: 4.1 kg

Case Net Weight: 2,25 Kg