

# VINHO VERDE

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## ORIGIN

**Region:** Vinho Verde Demarcated Region.

**Soil:** Granitic.

**Vine Training Method:** Traditional and modern training systems.

**Average Production:** 50hl/ha.

**Grape Varieties:** Azal, Pedernã, Trajadura, Avesso and Loureiro.

## VINIFICATION PROCESS / MATURATION

On arrival at the winery the whole grapes are pressed to obtain must. Cold static decantation for 24-48 hours. Fermentation at controlled temperatures of between 14-16°C for 10-15 days. Aging on the fine lees for at least 2 months.

## BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

## ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 9% vol.

**Total Acidity:** 7,2g Tart. Ac./l.

**Reducing Sugars:** 17 g/l.

**Appearance:** Clear, light yellow. Slightly petillant.

**Aroma:** Young and fruity.

**Taste:** Delicate and smooth, fresh and fruity.

It is medium-dry wine to be drunk young.

## SERVING

**Recommended Serving Temperature:** 6 to 8°C.

**Serving Suggestions:** Excellent with fish, shellfish and light aperitifs.

