

# DOC VINHO VERDE ALVARINHO LOUREIRO



#### WINE GRAPE VARIETIES

Alvarinho - Loureiro  
Alcohol: 13.5% Vol.  
pH: 3.34  
Acidity Fixed: 6 g / L  
Residual sugar: 2.3 g / L

#### VINIFICATION

The grapes were harvested manually in boxes of small capacity and taken to the cellar in a short time. Each caste was harvested under ideal maturation conditions. Soft pressing. Controlled temperature fermentation in stainless steel vats followed by stage in fine lees until bottling.

#### TEST RESULTS

**COLOR:** Citrine, brilliant.  
**AROMA:** Attractive, with excellent intensity and complex flavor reminiscent of citrus fruits (lemon and grapefruit), mature tropical fruits (pineapple and litchis). Mineral notes give the whole gentleness.

#### PALATE

Dry, the balanced acidity gives the wine an excellent freshness. Creamy, good structure, good mouth aroma and floral notes. Long finish.

#### SUGGESTIONS FOR MONITORING

Ideal to accompany healthy dishes, not only the traditional cuisine of the Minho region, but also international cuisine, such as sushi, pasta and Italian paellas, among other dishes. Serve cold.

#### Enologist

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