

DOC VINHO VERDE PORTAL DA ALAMEDA



Sub-Region: Monção e Melgaço

WINE GRAPE VARIETIES

100% Alvarinho

Alcohol: 12.5% Vol.

pH: 3.2

Fixed Acidity: 6.3 g / L

Residual sugar: 2.1 g / L

VINIFICATION

Manual harvesting (grapes are harvested manually for small capacity boxes, maximum 20kg, and transported to the winery in a short time). Soft pressing of whole grapes. Static clarification for 48h. Slow fermentation at low temperature in stainless steel vat, followed by stage on thin lees with battônage until mid February. Stabilization by cold. Bottling. Stage in bottle.

TEST RESULTS

COLOR: Citrine yellow.

AROMA: Elegant and intense. Great complexity of citrus and tropical aromas involved in mineral notes.

PALATE

Full-bodied with good structure, balanced acidity, it refreshes you. Ends long, with citrus notes and minerals.

SUGGESTIONS

Ideal as an appetizer and in the accompaniment of seafood, fish dishes and meat dishes of birds ..

ENOLOGIST

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