

DOC VINHO VERDE SANTO DO MONTE



Sub-Region of Lima River.

WINE GRAPE VARIETIES

Traditional of the Region

Alcohol: 11% Vol.

pH: 3.20

Acidity Fixed: 6.1 g / L

Residual sugar: 7.5 g / L

VINIFICATION

Total destemming and slight crushing of the berries. Soft pressing. Static clarification, fermentation with controlled temperature in stainless steel. Slight filtration before bottling.

TEST RESULTS

COLOR: Bright and citrus with slight straw reflection.

AROMA: Complex with notes of citrus fruits and birch tree fruits (apple, pear) well combined.

PALATE

Fresh, smooth and balanced, fine acidity and persistent finish.

SUGGESTIONS

Ideal as appetizer and accompaniment of light fish dishes, or, meat. Serve cold.

ENOLOGIST

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