

DOC VINHO VERDE VINHÃO EDIÇÃO LIMITADA



WINE GRAPE VARIETIES

Vinhão and Touriga Nacional

Alcohol: 13.5% Vol.

pH: 3.38

Fixed Acidity: 7.4 g / L

Residual sugar: 2 g / L

VINIFICATION

Manual harvesting organized by parcels to ensure the best grapes and harvest at the right time. Cold skin maceration. Spontaneous alcoholic fermentation. Smooth daily manual overtakes. Stage in stainless steel till bottling. Wine not stabilized. Subject to create deposit.

TEST RESULTS

COLOR: Ruby, with good intensity.

AROMA: Expressive and complex, with berries, black cherries and some spices.

PALATE

Attack silky, elegant and very balanced. Ripe wild fruits and very soft tannins. End of mouth long and persistent.

SUGGESTIONS

It accompanies well all kind of meat dishes (red and game) and the regional gastronomy, such as lamprey and sarrabulho rice. It should be appreciated at the temperature you like most.

ENOLOGIST

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