



Ingredients and
nutritional information:



100 ml : E = 282 kJ / 67 kcal

VILANCETE VINHO VERDE WHITE

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.

Soil: Granitic.

Vine Training Method: Traditional and modern training systems.

Average Production: 50 hl/ha.

Grape Varieties: Loureiro (40%), Azal (40%) and Trajadura (20%).

VINIFICATION PROCESS / MATURATION

Mechanical grape harvesting. Upon arrival at the winery, the grapes are pressed. The must from the pressed grapes is cooled to allow static decantation. After decantation, fermentation begins with temperature control at 16-17°C (60.8-62.6°F) for 10-15 days. At the end of fermentation, the wine is racked and separated from the fermentation lees, beginning aging on fine lees for 2 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 11,5% vol.

Total Acidity: 6.8 g Tart. Ac./l.

Residual Sugar: 0.9 g/l.

Appearance: Clear and citric colour.

Aroma: A youthful and vibrant aroma, dominated by citrus notes of lemon. This aromatic combination gives the wine a unique freshness and liveliness, standing out for its intensity and complexity.

Taste: Intense, with volume balanced by acidity, it presents a flavor marked by citrus fruits, resulting in a long and fresh finish.

SERVING

Recommended serving temperature: 6 to 8°C (42.8-46.4°F).

Serving Suggestions: Excellent accompaniment for fish, shellfish and light aperitifs.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Vilancete 750 ml	6	7.4	234 x 158 x 332 mm