



# AT - ALVARINHO TRAJADURA

## VINHO VERDE WHITE 2019

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region - Sousa Sub-region.

**Soil:** Schistose and granitic.

**Vine Training Method:** Simple and double cordons.

**Average Vine Age:** 14 years.

**Average Production:** 30 hl/ha.

**Grape Varieties:** Alvarinho and Trajadura.

#### VINIFICATION PROCESS / MATURATION

Grapes are handpicked and mechanically harvested. After arrival at winery grapes are pressed. The must from the crushed grapes is cooled to 8-12 °C, so it can be decanted statically. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its four months of aging over fine lees.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 11% vol.

**Total Acidity:** 7.6 g Tart. Ac./l.

**Appearance:** Citrus color.

**Aroma:** Young and intense aroma populated by the tropical character of passion fruit, lemon accentuated citric notes and nuances of roses.

**Taste:** Wine with a nice volume and young flavour with its acidity giving it a long and persistent finish.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.

**Serving Suggestions:** Excellent as an appetizer or perfect as accompaniment for seafood, sushi, fish, pastas and white meat.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

AT - Alvarinho Trajadura 750 ml

6

7.3

154 x 231 x 324 mm