



# VILANCETE

## VINHO VERDE WHITE

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region.

**Soil:** Clay, schist.

**Vine Training Method:** Lys system.

**Average Vine Age:** 15 years.

**Average Production:** 60 hl/ha.

**Grape Varieties:** Azal, Pedernã, Trajadura, Loureiro and Avesso.

#### VINIFICATION PROCESS / MATURATION

Mechanical grape harvesting. On arrival at the winery the grapes are pressed. The resulting must is cooled to 8-12 °C and undergoes static decantation. The clean must is separated from the suspended solids and fermentation is begun at a controlled temperature of between 12 and 14 °C. When fermentation is complete, the wine is racked and separated from the fermentation residue. The wine then ages on the fine lees for 4 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 10.5% vol.

**Total Acidity:** 7.1 g Tart. Ac./l.

**Appearance:** Clear and citric colour.

**Aroma:** Strong and young aroma, marked by hints of tropical fruits with citric notes of lemon.

**Taste:** Intense, with acidity-balanced volume, which gives it a long and fresh finish.

#### SERVING

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

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



PRODUCT

Vilancete 750 ml

UNIT/BOX

6

WEIGHT PER CASE (kg)

7.4

VOLUME (WxLxH)

235 x 158 x 343 mm