



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: Arinto (30%), Avesso (25%), Loureiro (20%), Azal (15%) and Trajadura(10%).

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.



Ingredients and
nutritional information:



100 ml : E = 262kJ / 63 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Vilancete 750 ml	6	7.4	235 x 158 x 343 mm