



AT - ALVARINHO TRAJADURA

VINHO REGIONAL MINHO WHITE 2018

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: 13.5% vol.

Total Acidity: 5.7 g Tart. Ac./l.

Appearance: Citrus color.

Aroma: A markedly young and fruity aroma, where pineapple and peach notes predominate.

Taste: A wine with a good volume, with its acidity conferring it a long and persistent finish.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: Excellent as an aperitif or as an accompaniment to seafood, fish and white meat.



PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

AT - Alvarinho Trajadura 750 ml

6

7.3

235 x 162 x 342 mm