



AT - ALVARINHO TRAJADURA

VINHO VERDE WHITE 2020

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: 5.9 g Tart. Ac./l.

Appearance: Clear with a citrine colour.

Aroma: Young and intense aroma, marked by a fresh and floral character of roses, peppermint and lemon balm notes, involved by tropical nuances of passion fruit.

Taste: In the mouth it has good volume and very 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 salads, seafood, sushi, grilled fish, pastas and white meat.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

AT - Alvarinho Trajadura 750 ml

6

7.3

161 x 240 x 331 mm