



AT - ALVARINHO TRAJADURA

VINHO VERDE WHITE 2022

Characteristics

ORIGIN

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

Soil: Schistose and granitic.

Vine Training Method: Simple and double cordons.

Average Vine Age: 15 years.

Average Production: 30 hl/ha.

Grape Varieties: Alvarinho (50%) and Trajadura (50%).

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: 6,6 g Tart. Ac./l.

Appearance: Clear with a citrine colour.

Aroma: Exuberant, fresh and young aroma, marked by a tropical passion fruit character, surrounded by citrus nuances and interspersed with notes of green tea.

Taste: In the mouth it has good volume, freshness and 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, fish and white meat.



Ingredients and
nutritional information:



100 ml : E = 262 kJ / 63 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
AT – Alvarinho Trajadura 750 ml	6	7.3	145 x 218 x 320 mm