



AT - ALVARINHO TRAJADURA

VINHO VERDE WHITE 2023

Characteristics

ORIGIN

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

Soil: Granitic.

Vine Training Method: Simple and double cordons.

Average Production: 50 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 (14-16 °C) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its 2 months of aging over fine lees.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 11,5% vol.

Total Acidity: 6.5 g Tart. Ac./l.

Appearance: Clear with a citrine colour.

Aroma: Intense, fresh, and young aroma, marked by a citrusy character, surrounded by tropical nuances, interspersed with notes of green tea and lemon.

Taste: Wine with an intense attack and good volume, balancing its freshness, flavor, and acidity. It has a long and persistent finish.

SERVING

Recommended serving temperature: 6 to 8 °C.

Serving Suggestions: Excellent as an appetizer or perfect as accompaniment for seafood, fish and white meat.



Ingredients and
nutritional information:



100 ml : E = 267 kJ / 64 kcal

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