



# AT - ALVARINHO TRAJADURA VINHO VERDE WHITE 2024

## 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

After receiving the grapes, the whole grapes are pressed to obtain the must. Static cold decantation for 24-48 hours. Controlled fermentation at 16-17°C for 10-15 days. Minimum aging on fine lees for 2 months.

### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 11,5% vol.

**Total Acidity:** 6.7 g Tart. Ac./l.

**Residual Sugar:** 1 g/l.

**Appearance:** Clear with a citrine colour.

**Aroma:** Intense and youthful aroma, with prominent citrus notes of lemon and touches of green tea. This fresh aromatic profile stands out for its liveliness and citrus character.

**Taste:** The wine presents pronounced intensity and good volume, balancing freshness, flavor, and acidity, with a long and persistent finish.

### SERVING

**Recommended serving temperature:** 6 to 8 °C.

**Serving Suggestions:** Great for accompanying fish, seafood, and light appetizers.



Ingredients and  
nutritional information:



100 ml : E = 282 kJ / 67 kcal

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