



ALVARINHO 2021

COUNTRY

Portugal

REGION

Sub-Region
Vale do Ave

PRODUCER

Casal de Ventozela

GRAPE VARIETY

Alvarinho 100%

WINE MAKER

Fernando Moura
Pedro Campos

ANALYSIS

Alcohol 12 %
Total Acidity 6.8 g/l
Red. Sugar 4 g/l
PH 3.17

VINIFICATION NOTES

Uniquely produced from the Alvarinho variety, the grapes are harvested by hand and selected in the field and carefully transported to the winery in boxes of 18 kg. After a pre-fermentation maceration at low temperature, the grapes are pressed, followed by alcoholic fermentation of 90% of the must in stainless steel tanks with controlled temperature between 16°C and 18°C, and the fermentation of the remaining 10% takes place in french barrel oak. After fermentation, the wine goes through aging, remaining in “batonnage” with fine lees for a minimum period of 4 months.

TASTING NOTES

Citrus yellow color, with mineral and intense flavors, with oak notes, keeping the freshness and fruit of Alvarinho grape. With a full bodied and complex profile, it is a persistent wine, which leaves a round flavor in the mouth.

BEST SERVED WITH

Fat fish, seafood and white meat dishes. It should be served at a temperature between 10°C and 12°C .

