



ARINTO 2021

COUNTRY
Portugal

REGION
Sub-Region
Vale do Ave

PRODUCER
Casal de Ventozela

GRAPE VARIETY
Arinto 100 %

WINE MAKER
Fernando Moura
Pedro Campos

ANALYSIS
Alcohol 12 %
Total Acidity 6.8 g/l
Red. Sugar 5.9 g/l
PH 3.17

VINIFICATION NOTES

Uniquely produced from the Arinto 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 at controlled temperature between 16°C and 18°C. After fermentation, the wine goes through ageing in a stainless-steel tank during which the fine lees in suspension are maintained to enrich flavorings for a minimum period of 4 months.

TASTING NOTES

With a beautiful citrine color, it shows an intense and fresh aroma. The result is a complex, elegant wine with a well balance, long and persistent after-taste in the mouth.

BEST SERVED WITH

Fish, seafood and salads. It should be served at a temperature between 8°C and 10°C.

