



## BRANCO 2021

### COUNTRY

Portugal

### REGION

Sub-Region  
Vale do Ave

### PRODUCER

Casal de Ventozela

### GRAPE VARIETY

Loureiro 60%  
Trajadura 20%  
Arinto 20%

### WINE MAKER

Fernando Moura  
Pedro Campos

### ANALYSIS

Alcohol 11.5%  
Total Acidity 7 g/l  
Red. Sugar 7.6 g/l  
PH 3.13

### VINIFICATION NOTES

The grapes were 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 aging in stainless steel for a minimum period of 3 months.

### TASTING NOTES

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

### BEST SERVED WITH

This wine shows its best when enjoyed with fresh salads and fish dishes. It should be served between 8°C and 10°C.



88  
Points

