CASAL DE VENTOZELA TECHNICAL SHEET

ΕN



DEEP SKIN 2021

COUNTRY

Portugal

REGION

Sub-Region Vale do Ave

PRODUCER

Casal de Ventozela

GRAPE VARIETY

Avesso 100%

WINE MAKER

Fernando Moura Pedro Campos

ANALYSIS

Alcohol 11.5 % Total Acidity 6.9 g/l Red. Sugar 1.5g/l PH 3.31

VINIFICATION NOTES

Uniquely produced from Avesso variety, the grapes are harvested by hand and selected in the field and carefully transported to the winery in boxes of 18 kg. After total destemming of the grape, the fermentation takes place in horizontal vats at low temperature, allowing the fermentation to be made in full contact with the the grape skins throughout the fermentation process and to intensify the "tanning". After fermentation, the wine ages in stainless steel vats for a period of 12 months before being bottled.

TASTING NOTES

Casal de Ventozela Deep Skin, is a white tanning wine made at the old way with fermentation on skins. With an austere and elegant profile, full-bodied and voluminous, has an intense color due to the contact of the must with the skin. Its "sharp" tannins become more round with their ageing in the bottle.

BEST SERVED WITH

Ideal for fat fish, oven backed fish, red meat, pasta and soft cheese. It should be served at a temperature between 10°C and 12°C.

