



ESPADEIRO 2021

COUNTRY

Portugal

REGION

Sub-Region
Vale do Ave

PRODUCER

Casal de Ventozela

GRAPE VARIETY

Espadeiro 100%

WINE MAKER

Fernando Moura
Pedro Campos

ANALYSIS

Alcohol 11.5 %
Total Acidity 7.1 g/l
Red. Sugar 8.5 g/l
PH 3.1

VINIFICATION NOTES

Uniquely produced from the Espadeiro grape 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 14°C and 16°C. After fermentation, the wine goes through aging 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

This wine has a clean, brilliant rose color. Very fresh and fruity with hints of raspberries and wild strawberries. Well balanced with a touch of sweetness and mineral notes creating a lovely persistent finish.

BEST SERVED WITH

This wine shows its best when enjoyed with light dishes, salads and desserts.

