



# CAZAS NOVAS

*Family Estate*



## CAZAS NOVAS COLHEITA 2019 VINHO VERDE WHITE DOC

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TASTING NOTES	Very attractive in its citrus color, it shows a good aromatic intensity, with floral and white fruit notes, the whole set showing good freshness and minerality; a fresh acidity and a medium body with good texture supported by quality fruit giving it a lively and crunchy finish.
VINES	Unilateral Cordon 2,5x0,95m. South facing vineyard..
SOIL	Granite
GRAPES	Avesso
CLIMATE	Continental.
HARVEST	Manual harvest into 25 kgs baskets.
VINIFICATION	Destemmed, lightly pressed, settling for 48 hours. Fermentation with temperature control (low temperatures) in stainless still vats for 18 days.
AGEING	Aged sur lies for 4 months with batonnage.
PRODUCTION	20000 bottles of 0,75l
WINEMAKER	Diogo Lopes

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### CHEMICAL PARAMETERS

ALCOHOL	12,5% vol.	pH	3,2
RESIDUAL SUGAR	3,3 g/L	TOTAL ACIDITY	6 g/L