



CAZAS NOVAS

Family Estate



CAZAS NOVAS PURE 2019 VINHO VERDE WHITE DOC

TASTING NOTES	Attractive citrus color, bright, a white with a good intensity and aromatic concentration dominated by the floral components and white fruit, apple a light fresh herbaceous linked to its youth; on the palate, the quality of the Avesso grape variety is revealed by its volume and creaminess balanced in a good acidity resulting in a good, lively and elegant 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	6000 bottles of 0,75l
WINEMAKER	Diogo Lopes

CHEMICAL PARAMETERS

ALCOHOL	12,5% vol.	pH	3,34
RESIDUAL SUGAR	Inf 1,5 g/L	TOTAL ACIDITY	5,3 g/L