



PRIME SELECTION (Bottled in 2019)

COUNTRY

Portugal

REGION

Sub-Region
Vale do Ave

PRODUCER

Casal de Ventozela

GRAPE VARIETY

Alvarinho 33 %
Avesso 33%
Loureiro 34%

WINE MAKER

Fernando Moura
Pedro Campos

ANALYSIS

Alcohol 13 %
Total Acidity 5.6 g/l
Red. Sugar 2.7g/l
PH 3.45

VINIFICATION NOTES

Casal de Ventozela Prime Selection is a blend of three different vintages of Alvarinho, Avesso and Loureiro varieties. To produce this wine, we use Alvarinho from the vintage 2016, which stages 30 months in french barrel oak, Avesso from the vintage 2017, which stages as well in french barrel oak, and Loureiro from the vintage 2018, which stages in stainless steel.

TASTING NOTES

Very complex aroma, with excellent notes of toast, perfectly integrated in the citrus and slightly floral profile. On the palate is elegant, with good acidity, and the highlight of white and citrus fruit notes. Great volume, with a good concentration and the barrel in complete harmony with the wine. Very delicate, fine, and slightly salty finish. This wine has a good evolution in the bottle.

BEST SERVED WITH

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

