



SEAFOOD&CO

Classification | Vinho Verde Regional Wine

Type | white wine

Year | 2020

Grape varieties | 40% Loureiro | 40% Trajadura | 20% Arinto

Soil | Sandy loam

Winemaking | What makes Vinho Verde a unique wine in the world is due to its wine region. The grapes are subjected to a gentle pressing. Alcoholic fermentation takes place in stainless steel vats at controlled temperatures to maintain the aromas. During fermentation the lees are kept in suspension to preserve the freshness of the wine

Color | Lemon yellow

Bouquet | In the nose, we have an extremely aromatic and fruity wine. We can also smell the exuberant white flowers and citrus aromas of Loureiro

Taste | In the mouth, we feel fruity attack associated with the vibration of its natural freshness together with the existing gas

Aftertaste | The tasting ends with a fresh, persistent and very pleasant finish

Food Pairing | It's perfect for toasting the simple pleasures of life. Also with light and fresh dishes, such as salads, fish and seafood

Alcohol Content

10,5%

Total Acidity

5,7g/l

Total Sugars

5,1 g/l

pH

3,33

LOGISTICAL INFO

BOTTLE CAPACITY

750 ml

CODES

EAN 5600228155312

DIM. 6 BOTTLE BOX

150x230x335mm (7,5kg)