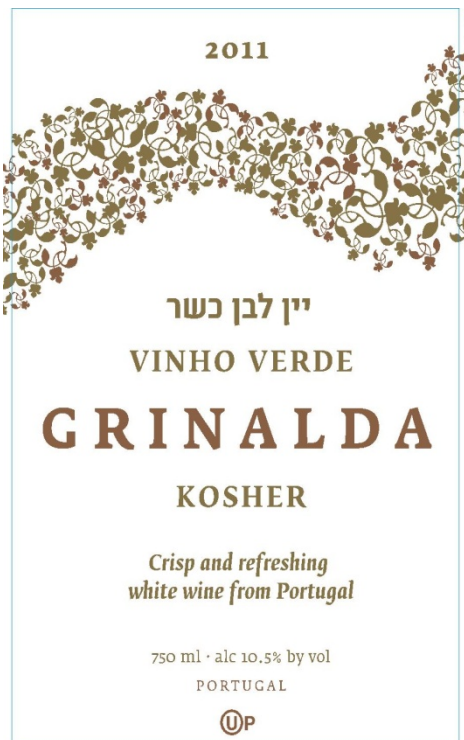


AVELEDA

ESTABLISHED 1870

Grinalda Vinho Verde Kosher 2011



Producer	Aveleda
Region	Vinho Verde
Country	Portugal
Vintage	2011
Grape Varieties	Trajadura, Loureiro, Arinto Azal
Soil	Granitical and sandy
Average Production	80hl/ha
Alcohol Volume	10,5% Vol.
Total Acidity (Tartaric Acid)	≤ 6,5 g/l
Residual Sugar	≤ 10 g/l
Conservation	Up to 2 years after bottling date
Winemaker	Manuel Soares
Wine Consultant	Denis Dubourdieu

Vinification Process: Grinalda kosher is produced according to the ancestral customs of the Jewish community.

The grapes, from the Vinhos Verdes Region, are pressed at low temperatures and the must is then clarified and fermented at controlled temperatures. Before bottling, the wine is filtered and cold stabilized. Grinalda Kosher is the result of a fruitful cooperation between Aveleda, the Orthodox Union and the Jewish community of Belmonte – one of the most ancient Jewish communities in Europe.

Tasting Notes: Grinalda Kosher is a young vibrant wine that presents a lime juice color and a clear appearance. This is a smooth and fresh wine with a delicate and fruity aroma that will thrill you from the first sip.

Recommendations: this wine is ideal as an appetizer or to pair with all sorts of seafood and salads. Due to its freshness, it is particularly pleasant in a relaxed and informal atmosphere. Recommended temperature for tasting between 8 and 10 ° C.

AVAILABLE IN THE FOLLOWING PACKAGES

BOTTLES

750ml

UNITS PER PACKAGE

12 bottles per carton

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