

DOC VINHOS VERDES



8°C - 10°C



Azal, Pedernã, Trajadura, Loureiro



N/A



75cl



6x Case
Case Weight: 7,06 kg
Case (L/W/H): 0,235 x 0,151 x 0,322 m
Case Volume: 0,011 m3



Francisco Antunes

PROFILE

Vinho Verde is an unique product in the entire world with a blending of aroma and petillance that makes it one of the most delicious natural beverages. It has great digestive properties due to its freshness and special qualities.

Summer held with mild temperatures and in the harvest we had no rain, which suited the perfect conditions for a quality vintage. After the reception the grapes are directed without destemming to the pneumatic press where the free-run must is collected, which is conserved at low temperature and without fermentation during the year.

The fermentation of the must is carried out according to the needs, which allows us to present wine that is always fresh and elegant throughout the year.

TASTING NOTES

Citrine and pale colour. Fruity fragrance with smooth marks of tropical fruits. Slightly acid but fresh on the mouth. The end is smoothly sweet.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 10,0

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,05

SO₂: 145

RESIDUAL SUGAR: 14,2

SOIL TYPE: Sandy Loam

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is ideal as an appetizer or with a meal. It pairs especially well with oriental cuisine, seafood, light fish dishes and fresh salads. Due to its freshness it is particularly pleasant in a relaxed and informal atmosphere.

PRIZES AND DISTINCTIONS

Harvest 2017: Decanter Asia Wine Awards – Bronze Medal (2017)

HISTORY

Aliança Vinhos de Portugal had always as the main goal to present their clients, from all over the world, the best wines from Portuguese different regions. The bet on producing Vinho Verde speaks for itself. It completed the company portfolio and manage to distinguish and enrich our offer of exclusive wines.



BACALHÔA

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