

QUINTA de GOLÃES

ALVARINHO | LOUREIRO | TRAJADURA

Special Collection

WHITE 2016



REGION Monção e Melgaço sub-region
Vinho Verde DOC - Denomination of Controlled Origin

GRAPES Alvarinho (+ 85%), Trajadura, Loureiro

HARVEST Manual picking into small boxes (max.25kg)

WINEMAKING Whole bunch pressing until 0.8 bar pressure, natural sedimentation by static decanting for 24 hours at 14°C (57.2°F)

FERMENTATION In stainless steel vats at a controlled temperature of 17°C (62°F) until total breakdown of sugars

AGEING In stainless steel vats, with fine lees *bâtonnage* for 1 month, remaining 4 more months before bottling. Followed by another 2 months in bottle before release.

CHEMICAL ANALYSIS

Alcoholic Vol.: 12.50%

pH: 3.29

Total Acidity: 6.2 gr/L

Residual Sugar: < 1.5 gr/L

BOTTLING

In 05 March 2017, with natural cork stopper
4.800 bottles (75 cl)