

VALADOS MELGACO

Alvarinho

RESERVE

White 2017



REGION Monção and Melgaço Sub-Region
Vinho Verde DOC | Denomination of Controlled Origin

GRAPES Alvarinho

HARVEST Manual picking into small boxes (≤ 25 kg)

WINEMAKING Total destemming, pre-fermentation skin maceration. Pressing the grape must until pression of 0.8 bar. Natural sedimentation by static decanting for 24 hours.

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 2 months in bottle.

CHEMICAL ANALYSIS

Alcoholic Vol.: 13.80%

pH: 3.21

Total Acidity: 6.7 gr/L | Volatile Acidity: 0.56 gr/L

Residual Sugar: < 1.5 gr/L

BOTTLING

In 20 March 2018, with natural cork stopper
25.000 bottles (75 cl)