

VALADOS e MELGAÇO

Alvarinho

NATURAL VINIFICATION

White 2017



REGION Monção e Melgaço sub-region

Vinho Verde DOC - Denomination of Controlled Origin

GRAPES Alvarinho

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

WINEMAKING Total destemming, pre-fermentation skin maceration. Pressing the grape must until a 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 complete breakdown of sugars.

AGEING In stainless steel vats, with fine lees *bâtonnage* for 2 months. Maturation continues for 8 more months, on fine lees and in contact with wood before bottling. Followed by 3 months in bottle.

CHEMICAL ANALYSIS

Alcoholic Vol.: 13.70%

pH: 3.10

Total Acidity: 6.70 gr/L

Residual Sugar < 1.5 gr/L

BOTTLING

In 20th August 2018, with natural cork stopper
3.000 bottles (75 cl)