

QUINTA de GOLÃES

Alvarinho • Trajadura • Loureiro

SPECIAL COLLECTION

White 2018



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

GRAPES Alvarinho (+ 85%), Trajadura and Loureiro

HARVEST Manual picking into small boxes (≤ 25 kg)

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 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.: 13.7%

pH: 3.19

Total Acidity: 6.9 gr/L | Volatile Acidity: 0.58 gr/L

Residual Sugar: 1.5 gr/L

BOTTLING

In 15 April 2019, with natural cork stopper
3000 bottles (75 cl)