

# VALADOS MELGAÇO

*Alvarinho*

## RESERVE

*White 2019*



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

**GRAPES** Alvarinho

**HARVEST** Manual picking into small boxes ( $\leq 25$  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.: 13.40%

pH: 3.10

Total Acidity: 8.0 gr/L | Volatile Acidity: 0.46 gr/L

Residual Sugar: 2.1 gr/L

### BOTTLING

In 24 April 2020, with natural cork stopper  
20.000 bottles (75 cl)