

# VALADOS DE MELGAÇO

*Alvarinho*

## GRAND RESERVE

5<sup>TH</sup> ANNIVERSARY SPECIAL EDITION

*White 2016*

**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 controlled temperature of 17°C (62°F) until complete breakdown of sugars.

**AGEING** In stainless steel vats, with fine lees *bâtonnage* for one year, remaining 34 more months before bottling. Followed by six months in bottle.

## CHEMICAL ANALYSIS

Alcoholic Vol.: 13.50%

pH: 3.15

Total Acidity: 7.1 gr/L | Volatile Acidity: 0.50 gr/L

Residual Sugar: < 1.5 gr/L

## BOTTLING

In 4th June 2020, with natural cork stopper,  
1.910 numbered bottles (75 cl)

