

# QUINTA de GOLÃES

## SELECTION

*Red 2020*

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

**GRAPES** Vinhão (60%), Brancelho (25%), Pedral (5%)  
and Others (10%)

**HARVEST** Manual picking into small boxes ( $\leq 25$  kg)

**WINEMAKING** Brew fermentation with destemming,  
with lowering of the blanket 2 times a day.

**FERMENTATION** Partial malolactic fermentation in  
stainless vats, at a controlled temperature of 19°C

**AGEING** Stainless steel vats, until the end of February.  
Bottling in early March to finalize the malolactic fermentation and thus produce the slight carbon dioxide gas.

## CHEMICAL ANALYSIS

Alcoholic Vol.: 13.7%

pH: 3.42

Total Acidity: 6.9 gr/L | Volatile Acidity: 0.57 gr/L

Residual Sugar: <1.5 gr/L

## BOTTLING

In 12 March 2021 with natural cork stopper  
1.200 bottles (75 cl)

