

VALADOS DE MELGAÇO

Alvarinho

COLHEITA 2020

White 2020



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

GRAPES Alvarinho

HARVEST Manual picking into small boxes (≤ 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, until bottling.

CHEMICAL ANALYSIS

Alcoholic Vol.: 13.20%

pH: 3.19

Total Acidity: 7.0 gr/L | Volatile Acidity: 0.47 gr/L

Residual Sugar: 1.6 gr/L

BOTTLING

In 23rd February 2021

With micro granulated cork stopper.

7.500 bottles (75 cl)