

VALADOS DE MELGAÇO

Alvarinho

COLHEITA 2021

White



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.: 13.27%

pH: 3.23

Total Acidity: 6.6 gr/L | Volatile Acidity: 0.44 gr/L

Residual Sugar: < 1.5 gr/L

BOTTLING

In 8th February 2022.

With micro granulated cork stopper.

15.000 bottles (75 cl)