

# VALADOS DE MELGAÇO

*Alvarinho*

*Reserva*

**White 2015**

**Region** Monção and Melgaço sub-region

Vinho Verde DOC – Denomination of Controlled Origin

**Grape varieties** Alvarinho

**Harvesting** Manual picking into small boxes (max. 25Kg)

**Winemaking** Total destemming, pre-fermentation skin maceration.

Pressing the grape must until a pression of 0,8 bar. Natural sedimentation by static decanting for 24 hours.

**Fermentation Process** In stainless steel vats, at a controlled temperature of 17°Celsius (62°F) until complete breakdown of sugars

**Ageing** In stainless steel vats with fine lees bâtonnage for 1 month, remaining further 4 months before bottling.

Followed of two months in the bottle before release.

## **Chemical Analysis**

Alcoholic Vol.: 13,20%

pH 3,36

Total Acidity: 7,2 gr/L

Volatile Acidity: 0,41 gr/L

Residual Sugar: 3,3 gr/L

## **Bottling**

In 28 February of 2016 with natural cork stopper

15.500 bottles (750 ml)



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