

VALADOS DE MELGAÇO

Alvarinho

Reserva

White 2016

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

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

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

Followed of two months in the bottle before release.

Chemical Analysis

Alcoholic Vol.: 13,10%

pH 3,19

Total Acidity: 7,0 gr/L

Volatile Acidity: 0,54 gr/L

Residual Sugar: <1 gr/L

Bottling

In 03 March of 2017 with natural cork stopper

20.000 bottles (750 ml)



maceration.

of sugars

month,

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