

# VALADOS MELGAÇO

NATURA

*Alvarinho*



## TRADITIONAL VINIFICATION

*White 2022*

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

**GRAPES** Alvarinho

**HARVEST** Manual picking into small boxes ( $\leq 25$  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 controlled temperature of 17°C (62°F) until complete breakdown of sugars, without the addition of sulfites.

**AGEING** In stainless steel vats, with fine lees *bâtonnage* for 2 months. 8 more months on fine lees before bottling. Followed by 3 months on bottle.

### CHEMICAL ANALYSIS

Alcoholic Vol.: 13.50%

pH: 3.03

Total Acidity: 7.0 gr/L | Volatile Acidity: 0.48 gr/L

Residual Sugar: < 1.5 gr/L

### BOTTLING

In April 2024, with natural cork stopper

1.600 bottles (75 cl)