

QUINTA de GOLÃES

SELECTION

Red 2022



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

GRAPES Vinhão (50%), Alvarelhão (25%), Pedral (5%)
and Others (20%).

HARVEST Manual picking into small boxes (≤ 25 kg).

WINEMAKING Brew fermentation with destemming,
with lowering of the blanket 2 times a day.

FERMENTATION Partial malolactic fermentation in
stainless vats, at a controlled temperature of 19°C.

AGEING Stainless steel vats, until the end of February.
Bottling in early March to finalize the malolactic fer-
mentation and thus produce the slight carbon dioxide gas.

CHEMICAL ANALYSIS

Alcoholic Vol.: 12.4%

pH: 3.35

Total Acidity: 9.1 gr/L | Volatile Acidity: < 0.2 gr/L

Residual Sugar: <1.5 gr/L

BOTTLING

In 05 April 2023 with natural cork stopper

1.400 bottles (75 cl).