

# VALADOS DE MELGAÇO

*Alvarinho*

## COLHEITA

*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 0.6 bar. Natural sedimentation by static decanting for 24 hours at 14°C.

**FERMENTATION** In stainless steel vats at a controlled temperature of 17°C until total breakdown of sugars.

**AGEING** In stainless steel vats, with fine lees, during 4 months, until bottling, with *bâtonnage* in the 2 first months.

### CHEMICAL ANALYSIS

Alcoholic Vol.: 13.1%

pH: 3.27

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

Residual Sugar: < 1.5 gr/L

### BOTTLING

In 15th February 2023, with micro granulated cork stopper. 10.000 bottles (75 cl).