

# VALADOS DE MELGAÇO

*Alvarinho*

## RESERVE

*White 2021*



**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 0.4 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 *bâtonnage* for 6 month, remaining 10 more months before bottling. Followed by 2 months in bottle.

### CHEMICAL ANALYSIS

Alcoholic Vol.: 13.8%

pH: 3.24

Total Acidity: 7.1 gr/L | Volatile Acidity: 0.42 gr/L

Residual Sugar: < 1.5 gr/L

### BOTTLING

In 15 February 2023, with natural cork stopper  
15.000 bottles (75 cl).