

vale. d'aldeia quinta

PRODUCER

Quinta Vale d'Aldeia, S.A.

WINEMAKER

José Reverendo Conceição

QUINTA VALE D'ALDEIA ALVARINHO 2022

WHITE WINE IG DURIENSE DOURO



GRAPE VARIETIES

100 % Alvarinho

ORIGIN

The grapes that gave rise to this wine come from the higher areas of the Douro, with an altitude between 500 and 550 meters, allowing a good temperature range, in other words heat during the day and cold at night. These conditions are extremely important to a slow maturation in order to preserve the flavors of the grape varieties, their freshness and acidity.

VINIFICATION

The grapes are harvested by castes and plots in boxes of 20 kg. After fully destemmed, they are crushed. The must is subtly pressed and decanted until the necessary limpidity. It fermented in a temperature between 14 and 15°C in vat during three weeks, in order to enhance the primary flavors. The wine was submitted to coerce before bottling.

TASTING NOTES

With a clear and yellow citrine color .Fruity aroma with tropical notes. Very gastronomic with citric notes on the palate. Very fresh and mineral finish.

ANALYSIS

Alcohol (%vol) – 13 %

Total Acidity (tartaric acid) – 6.1 g/dm³

Volatile Acidity Fixed (acetic acid) - 0.3 g/dm³

Ph – 3.25 / Sugar – 0.9 g/dm³

Calories - 72 kcal/100mL

SERVICE

Should be served chilled at a temperature of 8/10° C.

BARCODE

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