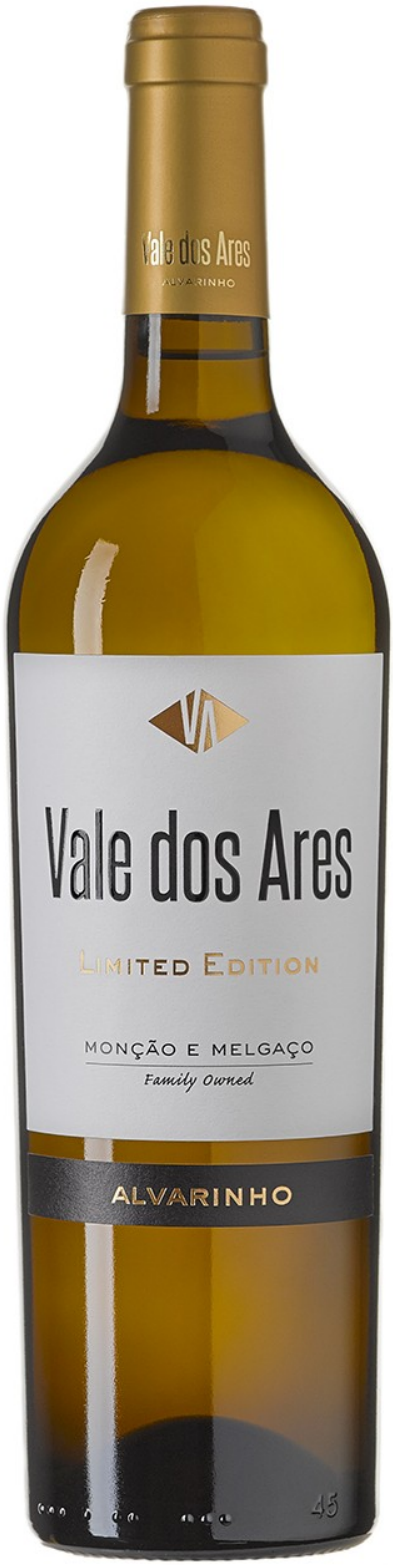
Vale dos Ares
ALVARINHO

Technical Data

GENERAL DATA
Harvest: 2022
Region: Vinho Verde – Monção e Melgaço
Grape variety: Alvarinho

VINEYARD
Altittude: 200 m
Soil: Granit
Exposition: West
Certification: Integrated Prodution

VINIFICATION
The grapes are harvested by hand and transported in plastic food boxes (25kg each), reaching the winery in an average time of 5 minutes, preserving the highest quality of our grapes. When the grapes arrive at the winery are subject to a rigorous selection and underwent a cold skin maceration followed by a soft pressing, at low pressure. The clean must start the fermentation in stainless steel tanks, finalizing the fermentation in oak barrel. Finally, the wine have a stage in the some oak barrels along 6 months, during which they keep the lees in suspension. After bottling it will age in bottle, no less then 18 months.



HARVEST DAY
August 29-30, 2022

ANALYSES REPORT
Alcohol: 13.0%
Acidity: 8.5 g/L
Sugar: 0.0 g/L
pH: 3.14

TASTING NOTES
Colour: Pale yellow
Aroma: Very fresh and elegant with a citric style and dry nuts
Taste: Full bodied, with good structure and balanced acidity

LOGISTICS DATA
Botteling date: June/2024
Closure: Natural cork – 45mm*24mm
Bottle: Bordalesa premium
Capacity: 750 ml
EAN Bottle: 560 025 3515 023
Bottle per case: 3
Dimensions/case: 32cm*26cm*8.5cm
Case Gross Weight: 4.1 kg
Case Net Weight: 2,25 Kg

FAMILY OWNED WINERY