Vale dos Ares
ALVARINHO

Technical Data

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

VINEYARD
Altittude: 250 m
Soil: Granit
Exposition: Northwest
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. The clean must ferment in 228 Liters oak barrel. Finally, the wine have a stage in the some oak barrels along 12 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: 8.6 g/L
Sugar: 0.0 g/L
pH: 2.85

TASTING NOTES
Colour: Pale yellow
Aroma: Very fresh with aromas of honey and dry nuts
Taste: Full bodied, with good structure and high acidity

LOGISTICS DATA
Botteling date:
August/2023
Closure: Natural cork – 45mm*24mm
Bottle: Bordalesa premium
Capacity: 750 ml
EAN Bottle: 560 025 3515 051
Bottle per case: 3
Dimensions/case: -
Case Gross Weight : -
Case Net Weight : -

FAMILY OWNED WINERY