

QUINTA DA RAZA Family Collection Nº1



Grape Variety: 50% Alvarinho, 40% Avesso and 10% Azal

Vintage: 2019

Sub-Region: Basto **Alcohol:** 13.5% vol.

Total Acidity: 7,0 g (tartaric acid)/l)

Residual Sugar: 3,60 g/l

pH: 3.33

WINEMAKING PROCESS

Manual harvesting of selected grapes. Fermentation in 4 years old, 500 liters, French oak barrels. *Bâtonnage* for 12 months in fine lees. Bottled 18 months after harvest.

TASTING NOTES

Intense, with a fruity and spicy aroma, the oak flavors are well integrated resulting in a high complexity wine with persistent flavor. It is a powerful wine with good aging potential.

FOOD PAIRINGS

Ideal with seafood, fish, pasta, light dishes and meat dishes. As it ages, it accompanies pleasantly with cheese.

RECOMMENDATIONS

It should be served at a temperature between 10°C - 12°C.







