



QUINTA DA RAZA

Alvarinho

Product: Vinho Verde Branco | DOC

Grape Variety: 100% Alvarinho

Vintage: 2022

Sub-Region: Basto

Alcohol: 13,5% vol.

Total Acidity: 6,1 g (tartaric acid)/l

Residual Sugar: 2,4 g/l

pH: 3,42

WINEMAKING PROCESS

This wine results from a rigorous selection of our best grapes and the perfect communion between technique and tradition. The grape crop is picked manually into small boxes. The grapes are destemmed and then pressed at low pressure. Fermentation takes place in temperature controlled stainless steel tanks. Following this process, the wine is rested in stainless steel tanks for 4 months on the fine lees. Before bottling, the wine is filtered and cold stabilized.

TASTING NOTES

Alvarinho is a monovarietal wine, citric colored, with a fruity and floral fragrance. It has a harmonious and persistent aftertaste, with texture and maturity.

FOOD PAIRINGS

This wine is delicious served with light meals, fish, shellfish, light meat dishes and cheese.

RECOMMENDATIONS

This wine should be served at a temperature between 8°C – 10°C.

www.quintadaraza.pt

