

QUINTA DA RAZA

Family Collection No2



Product: Vinho Verde | White Wine | (DOC) **Grape Variety**: 80% Alvarinho, 12% Gouveio

and 8% Avesso
Vintage: 2020
Sub-Region: Basto
Alcohol: 13.5% vol.

Total Acidity: 7,1g (tartaric acid)/l)

Residual Sugar: 3,1 g/l

pH: 3.28

WINEMAKING PROCESS

Manual harvest of the grapes, fermentation in new and used French oak barrels of 500 liters with 5 years, in which made bâtonnage during 24 months with fine lees. Bottled 28 months after the 2020 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.





