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CASA DO VALLE BRANCO / WHITE 2014



PRODUCER:

Casa do Valle, Soc. Agric., L.da

REGION:

Vinho Verde DOC

GRAPE VARIETIES:

Azal (30%), Arinto (50%) and Loureiro (20%)

SOIL:

Granitica (80%) / Schist (20%)

VINIFICATION:

Manual Harvest in 20 kg crates.

Pneumatic pressing. Fermentation in temperature controlled stainless steel tanks.

Cold stabilisation and filtration.

ALCOHOL: 12,1 %

ACIDITY: 6,0 g/l

RESIDUAL SUGAR: 3,2 g/l

RECOMMENDED SERVING TEMPERATURE: 10° C

WINEMAKER: Luís Duarte / Luís Cameira

TASTING NOTES:

Produced exclusively with White grapes produced in Casa do Valle's property, this dry white wine presents a bright, pale straw colour, a citric and tropical fruits aroma. It's very fresh and elegant wine with a long and appellative finish.

RECOMMENDATIONS:

Cool but not overly chilled, to allow the flavours to open and develop. This wine was specially created to be served on special occasions such as an aperitif or bringing out the best of light dishes of fish, seafood, sushi, salads, poultry as well as Italian and Chinese cuisine. It can be served out of meals especially during the summer.

Safra 2014. Prova no Pub em Albufeira/PT em 07/11/2015.