



# CASA DAS HORTAS

DOURO VERDE . ESTD 1994

## BRAND:

Encostas de Baião

## APPELLATION OF ORIGIN:

Vinho Verde White

Denominação de Origem Controlada – DOC

## GRAPE VARIETIES:

Avesso 65% + Arinto 30% + Fernão Pires 5%

Soil: Sandstone and Granite Matrix

## WINEMAKING:

Soft whole grapes pressing with light maceration, cold decanting (10°C) and fermentation at low controlled temperature 12-14°C. Ageing on fine lees for more complexity in stainless steel vats with periodical batonnage during 3 months. Fining, filtering and a stage for settling. Additional staging in bottle for 2 more months.

## PHYSICO-CHEMICAL PARAMETERS:

Alcohol content: 11 % vol.

Total acidity: 6,6 g/L

pH: 3.26

Residual sugars: 10 g/L

Excess pressure: 1.0 Bar at 20°C

## TASTING NOTES:

Wine with a defined citrus colour, crystal clear aspect; Rich, intense aromas, citrus, sweet floral and light tropical. The mouth is fresh, unctuous, elegant with crisp, involving acidity.

To be served chilled (8-10°C).



PACKAGING	Type	Dimensions	Weight	EAN Codes
Bottle (750 ml)	Reno	32,3 x 7,4 cm	1,15 Kg	5604461000422
Case 6 unid.	Cardboard	22,8 x 15 x 32,6 cm	7,15 Kg	15604461000429
Pallet	125 cx	120 x 80 x 183 cm	894 kg	----

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