



Technical Product Sheet

FTS Nº 30

Vinho Verde Torre de Menagem Escolha

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Data: 2013-06-06

Versão: 1.0



WINE PROFILE

This wine is made up of Alvarinho and Trajadura grapes. Two varieties that grow in the area.

KEY POINTS

- Total destemming
- Grape pressing and decantation (12 to 36 hours, between 12 to 16°C)
- Fermentation with controlled temperature for 5 to 15 days (between 16° C and 18° C)
- In stainless steel vats with controlled temperature and "battonage" for 2 months

ACCOLADES AND AWARDS

-  Silver Medal, Concours Mondial de Bruxelles 2013
-  Bronze Medal, International Wine & Spirits Competition 2013
-  Bronze Medal, International Wine Challenge 2013 and 2012
-  Year's Best – 88 points, Wine & Spirits Magazine 2013
-  Best Buy – 88 points, Wine Enthusiast Magazine 2013
-  One of the 7 Best Portuguese Wines under €4, Revista de Vinhos 2012

TASTING NOTES

"Of a clear citrine colour. A fruity aroma, dominated by tropical fruit overtones. In the mouth it's fresh and fruity."

"This wine is an excellent aperitif and a good accompaniment with fish and white meats."

Jorge Sousa Pinto, Winemaker

STATISTICAL INFORMATION

Appellation: DOC Vinhos Verdes

Grape Variety: Alvarinho and Trajadura

Growing Regions: Alvaredo

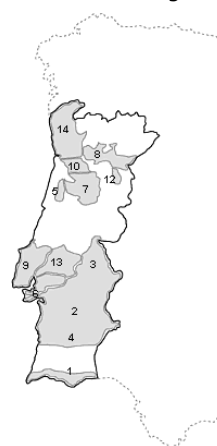
Soil : of Granitic origin

Alcohol: 12,0% vol.

Total Acidity: 6,2 g/l Tartaric acid

PH: 3,23

Sugar Level: 5,3 g/dm³



(14) Região Demarcada dos Vinhos Verdes

Elaborado: Responsável Enologia

Aprovado: Representante Gestão