


Adega de Monção

MURALHAS DE MONÇÃO

WHITE VINHO VERDE

GRAPE VARIETY: MAINLY ALVARINHO GRAPES AND
TRAJADURA.

ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: CITRUS

AROMA: FRUITY CHARACTER WITH PREDOMINANCE OF PRUNE
FRUITS (PEACH AND APRICOT) DUE TO THE HIGH
PERCENTAGE PRESENT OF THE "ALVARINHO" GRAPE VARIETY.

FLAVOUR: WELL- BALANCED, STEADY, SMOOTH AND DRY
FLAVOUR.

VINIFICATION TECHNOLOGY

SELECTION OF THE GRAPES. EXTRACTION OF THE MUST
(PULP) FROM THE 1ST AND 2ND PRESSINGS. DECANTATION
(24 HOURS AT 14°C). CONTROLLED FERMENTATION BETWEEN
18-20°C. RACKING/SOUTIRAGE. PRIMARY FILTRATION.
STORAGE. COLD STABILISATION BY CONTACT METHOD. SOIL
FILTRATION. FINAL FILTRATION THROUGH MEMBRANES.
BOTTLING.

ALCOHOLIC CONTENT: 12,5% vol.

BOTTLE BEHAVIOUR / ADDITIVES

THIS WINE CAN STAY BOTTLED FOR TWO YEARS WITHOUT
LOSING ITS QUALITIES.

IT CONTAINS SULPHITES.

SUGGESTIONS

IT SHOULD BE SERVED AT A 11°C TEMPERATURE. IT'S A GOOD
APERITIF AND GOES WELL WITH SEAFOOD, FISH AND WHITE
MEAT DISHES.

