


Adega de Monção

ALVARINHO DEU LA DEU

ALVARINHO WHITE VINHO VERDE



GRAPE VARIETY: 100% ALVARINHO GRAPES

ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: CITRUS

AROMA: FRUITY CHARACTER WITH PREDOMINANCE OF PRUNE FRUITS (PEACH AND APRICOT) WITH HINTS OF SOME TROPICAL FRUIT (PINEAPPLE, PASSION FRUIT) AND SOME FLORAL CHARACTER (ORANGE BLOSSOMS).

FLAVOUR: CONFIRMED BY RETRO-NASAL THE PRESENCE OF A DOMINATING FRUITY AROMA WITH EMPHASIS TO ITS WELL-BALANCED, STEADY 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: 13% vol.

BOTTLE BEHAVIOUR / ADDITIVES

THIS WINE HAS A GOOD BOTTLE BEHAVIOUR, EVOLVING WITH MATURING. DURING THIS PROCESS, NEW AROMAS ARE GAINED, SUCH AS DRY AND HONEYED FRUITS. IT CAN REMAIN 5 TO 6 YEARS BOTTLED. IT CONTAINS SULPHITES.

SUGGESTIONS

IT SHOULD BE SERVED AT A 12°C TEMPERATURE, PREFERABLY COOLED IN A "FRAPPÉ" AT THE TABLE, WHERE EACH BOTTLE SHOULD BE UNCORKED 20-30 MINUTES PRIOR TO SERVING. IT'S AN EXCELLENT APERITIF AND GOOD PARTNER WITH SEAFOOD, FISH AND WHITE MEAT DISHES.