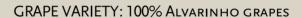


# DEULA DEU

ALVARINHO WHITE VINHO VERDE



### **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.

