

PORTAL D'AZENHA ALVARINHO RESERVA WHITE



Monção and Melgaço sub-region.
Vinho Verde DOC - Denomination of
controlled Origin.
100 % Alvarinho



2021



Harvesting

Manual picking into small boxes (max. 25kg)

Winemaking

Total destemming, pre-fermentation skin
maceration. Pressing the grape must until a
pressure of 0,8 bar. Natural sedimentation
by static decanting for 24 hours.



Fermentation process

In stainless steel vats, at a controlled
temperature of 17° Celsius (62°F) until
complete breakdown of sugars.

Ageing

In stainless steel vats with fine lees, until
bottling (4 months).

Alcoholic volume: 13,27%

pH 3,23

Total Acidity: 6,6 gr/L

Volatile Acidity: 0,44 gr/L

Residual Sugar: <1,5 gr/L



color

Intense lemon yellow with green reflections.

Aroma

On the nose, this wine reveals unusual
complexities and an exuberant aroma of
white stone fruit, supported by distinct
minerals and subtle notes of vanilla.

Palate

Fruity, remarkable volume on the palate,
elegantly balanced and ending with a crisp
freshness that lasts.



Excellent with spicy delicacies, based on
oven-baked fish, grilled white meats, stews
and soft cheeses.



EPAL, 100 boxes of
6 x 75cl.



Tact NV.

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