

# FIRMAMENTO

ALVARINHO

2022



**Region :** Sub Region of Monção and Melgaço

**Classification :** Doc Vinhos Verdes | **Type :** White

**Wine Variety :** Alvarinho 100%

**Area Vineyard :** 2 ha | **Soil :** Deep Granitic | **Exposure :** South

**Vinification :**

Manual harvest in small boxes with careful selection in the vineyard. The grapes are harvested early to obtain a unique and aromatic freshness. Gentle pressing in a pneumatic press, followed by a long fermentation at low temperature to preserve the varietal aromas of the variety. Aging in stainless steel for 6 months with regular bâtonnage.

**Tasting notes :**

Austere nose, although with a marked complexity, showing notes of apricot, linden and citrus fruits (lemon, orange, tangerine) as well as an enveloping aroma of wet stone.

In the mouth, the citrus remains, although more marked by grapefruit, pineapple and again the wet stone emerging. Vibrant acidity. Structured, long and complex.

**Harmonization :**

Very versatile due to its vibrant acidity, it can accompany elegant and smooth foods such as sushi or seafood, as well as complex and fatty dishes such as pork, cod or poultry dishes.

Ideal service temperature of 10 - 12 °C.

**Bottling :** 16/03/2023 | **Production :** 7040 (bottles)

**Alcohol :** 13 % volume | **Total Acidity :** 6,3 g/L (tartaric acid)

**Sugars :** 1 g/L (glucose, fructose and sucrose) | **pH :** 3,25

**Winemaker :** Constantino Ramos

**Packaging :**

Bottle Capacity (l) . 0,75

Dimensions (mm) . Ø 77,90 x 350 | Weight (kg) - 1,2

EAN barcode (bottle) . 5600708681034

Packaging Dimensions (mm) . 350x202x141

Weight (kg): 7,7 | Number of bottles . 6

ITF barcode (box) . 15600708681024