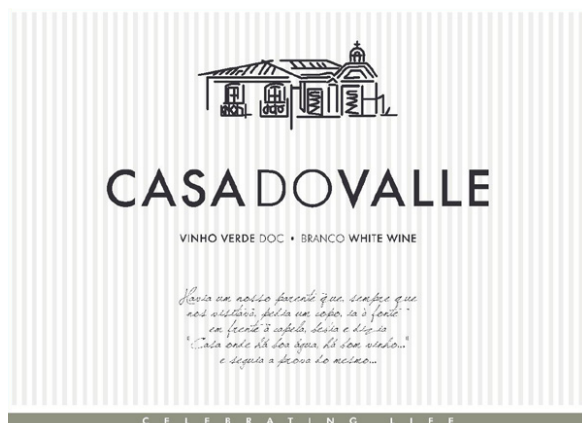


Casa do Valle

TECHNICAL INFORMATION SHEET



Wine name Vinho Verde

Appellation Vinho Verde - DOC

Blend Arinto, Alvarinho, Loureiro, Avesso, Azal

Origin of grapes Casa do Valle's Estate Vineyard

Size of vineyard 55 Ha

Method of harvest Manual harvesting

Method of pressing Pneumatic press

Pre-fermentation techniques Cold settling (10° C)

Length of maceration No skin maceration

Fermentation vessel Inox at 14° C

Malolactic fermentation No Mlt Fermentation (to maintain the freshness)

Period of contact with fine lees 2 months

Yeasts Select yeasts from Vinho Verde region

Filtration and fining methods Cold stabilization and micro-filtration

Alcohol 12.5%

Time of ageing 4 months stainless steel

Size of Barrels Unoaked

Length of time in bottle before release 1 month

Tasting notes Produced exclusively with white grapes produced in Casa do Valle's property, this dry white wine presents a bright, pale straw color, a citric and tropical fruits aroma. It's a very fresh and elegant wine with a long and appellative finish.