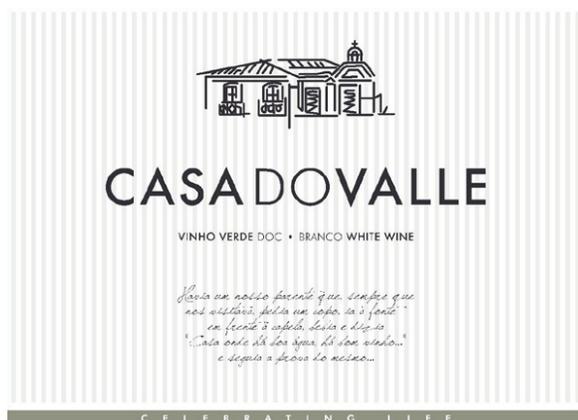


# Casa do Valle

## TECHNICAL INFORMATION SHEET



**Wine name** Vinho Verde

**Vintage** 2018

**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.