

CASA DO VALLE GRANDE ESCOLHA WHITE ALVARINHO

**PRODUCER:**

Casa do Valle, Soc. Agric., L.da

REGION:

Vinho Verde DOC

GRAPE VARIETIES:

Alvarinho (90%) Arinto (10%)

SOIL:

Granitical (60%) / Schist (40%)

VINIFICATION:

Manual Harvest in 20 kg crates. In the end of September.

The grapes were totally destemmed and press in a pneumatic press.

85% of the wine fermented in temperature controlled stainless steel tanks

and 15% fermented in French oak barrels. Bâtonage till March

Cold stabilisation and microfiltration before bottling.

ALCOHOL: 13,56%

ACIDITY: 5,6 g/l

RESIDUAL SUGAR: < 1 g/l

RECOMMENDED SERVING TEMPERATURE: 10/12° C

WINEMAKER: Luís Duarte / Luís Cameira

«Wine production at CASA DO VALLE dates back to the 18th century although estate bottling started only from 1989.

It is with great pride that, in 2009, we launch the CASA DO VALLE - GRANDE ESCOLHA to celebrate the 20 years of the first bottling under the our own brand.

From the careful selection of the best grapes from our vineyards we obtained a straw colored wine, with an exuberant fruit driven aroma and minerality. On the palate the structure makes this wine complex, round, fresh and with a long and appealing finish.

Given its freshness and elegance this wine is particularly suited both for relaxed and informal environments as well as the perfect company for a meal.»

Production: 20.000 bottles

Bar Code: 5602246111134