

CASA DO VALLE GRANDE ESCOLHA WHITE 2017

100% ALVARINHO

**PRODUCER:**

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

REGION:

Vinho Verde DOC

GRAPE VARIETIES:

Alvarinho

SOIL:

Granitica (60%) / Schist (40%)

VINIFICATION:

Manual Harvest in 20 kg crates.

Pneumatic pressing.

Fermentation in temperature controlled stainless steel tanks. 15% of the wine fermented in french oak barrels.

Cold stabilisation and filtration.

ALCOHOL: 13,5 %

ACIDITY: 5,5 g/l

RESIDUAL SUGAR: < 2 g/l

RECOMMENDED SERVING TEMPERATURE: 10/12° C

WINEMAKER: Luís Duarte

«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 floral and fruit driven aroma. 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.»