



FACT SHEET

Vale do Tâmega Alvarinho & Trajadura

Appellation Vinho Verde D.O.C.

Sub-region Basto | **Harvest** 2021

Grape Varieties Alvarinho, Trajadura

Alcohol 13% vol.

Total Acidity (in Tartaric Acid) 6.2 gr/L

TASTING NOTES

Citrine color and clear appearance. The elegant and tropical aroma combined with a fresh and intense flavour, makes the Vale do Tâmega Alvarinho & Trajadura a harmonious and exuberant wine.

WINEMAKING

Grapes from Quinta de Soutelos, carefully vinified by maceration for a 12-hour period. After that, the grapes are gently pressed at low pressure, followed by the alcoholic fermentation under highly controlled temperatures. Before the bottling, the wine is filtered and stabilized.

WINEMAKER

Cristina Lima

SERVICE AND STORAGE

Serve at temperature between 8°C to 10°C. Storage up to 18 months after bottling.

FOOD PAIRING

Sushi or seafood.

PACKAGING

Bottle Bordalesa Prestige 750ml

Cardboard Case 6 bottles | **Pallet** 100 cardboard cases

Sealing Cork and PVC capsule

