



## QT<sup>a</sup> DE CARAPEÇOS

### ALVARINHO | WHITE

#### REGION

Vinho Verde, sub-region Amarante

#### VINEYARD

Quinta de Carapeços.

The vineyards are spreaded around 20 ha, with a total production of about 200 000 bts. The soil is granitic, as it is in most of the region.



#### CLIMATE

Protected from the influence of the Atlantic, has a high average altitude, higher temperatures than the regional average and the hottest summers of the region.

#### GRAPE VARIETIES

100% Alvarinho

#### VINIFICATION

Hand harvested. Grapes collected into cases of 15 Kg. After the reception in the cellar, the grapes are pressed and stalked. The fermentation is made under controlled temperature at 14 °C and during 18 days. Stays for 4 months, with weekly bâtonnage, in stainless steel vats before being bottled.

#### WINE ANALYSES

Alcohol: 13% vol

Total Acidity: 5,6g/dm<sup>3</sup>

PH: 3,61

#### TASTING NOTES

Limpid with lemon colour. Intense in the nose with exotic tropical fruit namely mango, banana and pineapple. Harmonious in the mouth, confirming the fruit of the nose. Elegant and with a moderated acidity that brings to a long and pleasant finish.

#### GASTRONOMY & SERVICE

Starters, salads, oysters, fish and white meat. Serve at 8-10°C.

#### PRODUCTION

7 000 bottles

#### PACKAGING

Bottles/case: 6x75 cl

Cases per pallet: 100

Case gross weight: Kg

Case dimension: 000x000x000