

QUINTA DA RAZA - Alvarinho I Trajadura

Product: Vinho Verde | White Wine | (DOC)

Grape Variety: 60% Alvarinho, 40% Trajadura

Vintage: 2019

Sub-Region: Basto

Alcohol: 12.5% vol.

Total Acidity: 6.60 g (tartaric acid)/l

Residual Sugar: 6.90 g/l

pH: 3.46



WINEMAKING PROCESS

This wine results from a rigorous selection of our best Alvarinho and Trajadura grapes and the perfect communion between technique and tradition. The grape crop is picked manually into small boxes. The grapes are destemmed and then pressed at low pressure. Fermentation takes place in temperature controlled stainless steel tanks. Following this process, the wine is rested in stainless steel tanks for 4 months on the fine lees. Before bottling, the wine is filtered and cold stabilized.

TASTING NOTES

Quinta da Raza Alvarinho / Trajadura is an elegant, high-quality wine, citric coloured, clear and bright, fresh with a fruity fragrance and with a pleasant and long-lasting aftertaste. It is made from a blend of our best grapes, resulting in a well-balanced wine.

FOOD PAIRINGS

This wine is ideal as an appetizer or to pair with light meals such as shellfish, fish, light meat dishes or salads. It is particularly pleasant with Asian dishes.

RECOMMENDATIONS

This wine should be served at a temperature between 8°C – 10°C.