

Ciconia

Vinho Verde

Harvest Report

2017 was the third year of drought in the Portugal. The winter was very dry and cold, rainfall was not enough to stock water. Spring was dry and temperature was mild with no disease pressure. In April we had negative temperatures that made some ice burning. Summer was very dry but not so warm and nights were generally cold, grapes were ripe very early, during harvest temperatures were quite low and we had no rain.

Harvest

2017

Grape Varieties

Arinto, Avesso, Azal

Classification

Vinho Verde

Yield (ton/ha)

Soil

Granitic



Vinification

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

Ageing

In vat

Tasting Notes

Color: Yellow citrus hue with greenish hints

Aroma: Citric aromas with notes of pineapple and passion fruit.

Analysis

Total Acidity: 6,1g/l

pH: 3,18

Volatile Acidity: 0,2g/l

Palate: Nice citric aromas, crispy and some minerality.

Available in

0,75

Matches with

Sushi, Spicy Food and Sea Food

Awards

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites
Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.