



CASA DE VILA VERDE



LAB

Appellation: DOC Vinho Verde, Rosé Wine

Varieties: Vinhão, Espadeiro and Touriga Nacional

Viticulture: Density of 3.000 Plants/ha. Granite and clay soils

Harvest: End of August until the middle of October

Vinification: Pressing after total destemming with exclusive use of free run juice. The fermentation occurred in stainless steel tanks, with temperature control at 12. ° C - 14 ° C. The wine remained in contact with fine lees for 3 months.

Technical Information:

Total acidity: 7,0 g/L

pH: 3,04

Colour: Bright Pink

Tasting Notes: This is a wine with good aromatic expression that offers pleasant notes of red fruits. Very fruity with a refreshing acidity and minerality typical of the region, this is a great wine to drink as an aperitif or to pair with food.

Available in: 750 ml bottles

