



QUINTA D'AMARES

ALVARINHO



ORIGIN

PRODUCT Vinho Regional Minho White IG
REGION Vinhos Verdes Region

Sub-region of Cávado

AREA 50 ha

SOIL Franco-sandy, Granitic Origin

EXPOSITION South/West (predominant)



ANALITIC CONTROL

ALCOOL 13% Vol.

ACIDITY 5,5 g/dm³

SUGAR 5,5 g/dm³

pH 3,30



VARIETIES

ALVARINHO 100%



PACKAGE

CONTENTS 75 cl.

BOTTLE Reno

BOX 35,7 cm (H) x 23,5 cm (C) x 15,8 cm (L)



TASTING NOTES

COLOUR Citrus, with lemon nuances.

AROMA Tropical fruits aroma with a touch of tangerine.

BODY Complex structure in the mouth, balanced with prolonged freshness.



RECOMMENDED

A perfect match to gratin vegetables, seafood and oily fish. It should be consumed well chilled, temperature between 6 and 8°C.



MAINTENANCE

POSITION Lateral

TEMPERATURE 14°C / 18°C

LIGHT None or just a few



INFO

WINEMAKER António Sousa

BARCODE 560224455572



QUINTA DE AMARES – VINICULTURA, LDA

RUA DA CERCA N°15 – BICO | 4720-173 AMARES | BRAGA, PORTUGAL

TEL. +351 252 682 749 | Fax +351 252 611 888

geral@quintadamares.pt | www.quintadamares.pt