

PORTUGAL RAMOS VINHO VERDE LOUREIRO 2015



Classification	Vinho Verde DOC
Type	Vinho Verde White
Grape Varieties	85% Loureiro and 15% Alvarinho
Region	Vinho Verde
Soil	Granite
Harvest	Manual in cases of 15 Kg
Vinification	After a pre-fermentation maceration at low temperature the grapes are pressed and the juice is clarified. Fermentation takes place at controlled temperature of 16° C, for two to three weeks.
Alcohol	12 % vol.
Total Acidity	7g/l
Sugars	< 4 g/l
Tasting Notes	Fresh and elegante aroma, with citrus and floral notes combined with a pronounced minerality and long intense finish.
Pairings	It can be served as an aperitif or with light meals like fish, turkey, chicken, egg dishes and salads.