



JOÃO PORTUGAL RAMOS ALVARINHO 2015

Denomination	Vinho Verde DOC
Type	Sub-Region of Monção and Melgaço
Grape Varieties	100% Alvarinho
Region	Vinho Verde
Soil	Granite
Harvest	Manual in cases of 15 Kg
Vinification	<p>Partially fermented in new French oak barrels and the remainder is fermented in stainless steel tanks with temperature control.</p> <p>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. 10% is fermented in new French oak barrels.</p>
Alcohol	13,5% vol
Total Acidity	7 g/l
Sugars	< 4 g/l
Tasting Notes	Citric color with an intense citric and floral aroma, combined with mineral and tropical fruit notes. Elegant and engaging, with a good long finish.