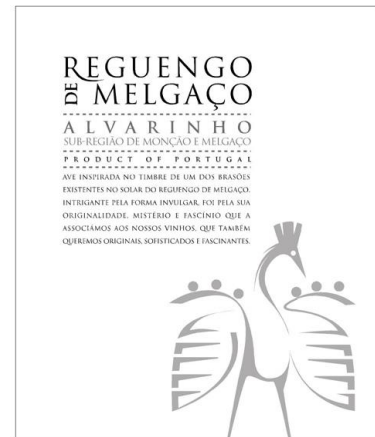


# TECHNICAL FILE



**PRODUCER:**

HOTEL DO REGUENGO DE MELGAÇO, SA

**PRODUCT:**

**REGUENGO DE MELGAÇO 2019**

**TYPE:**

White

**APPELLATION:**

DOC Vinho Verde

**VARIETIES:**

Alvarinho (100%)

**WINEMAKING**

**Process:**

Grapes were transported to the winery immediately after the harvest in small size boxes. They were smoothly pressed before fermentation in stainless-steel tanks, with temperature control. Selected yeasts were added for the fermentation.

**Fermentation temperature:**

15 TO 18°

**Fermentation equipment:**

Stainless steel tank with cooling system

**Ageing:**

-

**PHYSICO-CHEMICAL PARAMETERS**

**Alcoholic degree:** 13,2 % Vol.  
**pH:** 3,46  
**Total acidity:** 5.9 g/dm<sup>3</sup>  
**Total sugar:** < 1.5 g/dm<sup>3</sup>

**TASTING COMMENTS**

**Color:** Light lemon colour  
**Aroma:** Intense fruity character. Mineral wine with notes of peach, apple, plums and also lemon.  
**Palate:** Magnificent volume with an elegant and delicious unctuousness. Fantastic finish, long and aromatic. Very good balance between acidity and dryness/sweetness although the wine almost doesn't have residual sugar.

**SERVICE:** Recommended service temperature 8 to 10°

**GASTRONOMY:** Great pairing with fish, seafood, white meats. Also recommended as an aperitif.

**PACKAGING**

**Bottle volume:** 0,75 L  
**Bottles/Case:** 6  
**Bottle bar code:** 15606011109118  
**Case size (mm):** 36,5 X 24,5 X 16,5  
**Gross weight/case:** 7,6 Kg  
**Case barcode:** 15606011109118