



PRAIA VINHO VERDE WHITE



Producer	Aveleda
Region/Origin	DOC Vinho Verde
Country	Portugal
Vintage	NV
Grape Varieties	Loureiro, Trajadura, Arinto and Azal
Soil	Granitical and sandy
Average Production	80hl/ha
Alcohol Volume	9.5% Vol.
Total Acidity	6.5 g/l
Residual Sugar	15 g/l
Conservation	Up to 3 years after bottling date
Winemaker	Susete Rodrigues
Wine Consultant	Valérie Lavigne

Vinification Process: produced with the main native grape varieties of the Demarcated Region of Vinho Verde, Praia Vinho Verde reflects perfectly the character of the region. The grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures. Before its bottling, the wine is filtered and stabilized through cold temperatures.

Tasting Notes: citric color, young and balanced, it has a smooth, delicate aroma, characterized by notes of fresh fruit. In the mouth it presents a fresh and vibrant taste. It's greatness lies in its simplicity and versatility.

Recommendations: Perfect pairing with scampi or light starters like pineapple and shrimp toasts, and compliments beautifully any seafood dishes such as sushi, sea bass, etc. Proper serving temperature should be between 46-50°F

Closure: Screw Cap