# **ADEGAMÃE ALVARIHNO**

## TECHNICAL INFORMATION

LITERS

0,75

YEAR 2022

ALCOHOL CONTENT

13,5% vol.

TOTAL ACIDITY

7,4g/l

3,5

PRODUCTION

7000

BOTTLING LAUNCH

March 2023 | October 2023

WINEMAKERS

Diogo Lopes

## DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Ventosa, Torres Vedras, Portugal; slightly sloping vineyard

CLIMATE

At**l**antic

SOIL

Limestone

BOTTLE

EAN // 5600209865186

CARDBOARD BOX (6X 0,75CL) ITF // 65600209865188



## INFORMATIONS

TYPE

White

GRAPE VARIETIES

Alvarinho

CLASSIFICATION

IG Lisboa

WINEMAKING

Total destemming, skin macerating, light pressing, cold decantation, fermentation in stainless steel vats at a controlled temperature (15-16°C), for 15 days. In batonnage for 6 months.

## TASTING NOTES

Bright, yellow straw coloured wine with fine aromatic intensity. Quality fruit offers citric, grape-fruit notes that ripen into peach and melon, all combined in excellent aromatic expression; this wine shows balanced acidity and a soft body with a slightly creamy character adding to the com-plexity of a vibrant and fruity finish.

FOOD PAIRING

Pairs with seafood and sushi.

Keep the bottle lying at a temperature of 10°C. Serve at 10°C.

	Bot.	Box	Pal.
HEIGHT (MM)	293	300	1700
WIDTH (MM)	84	260	800
DEPTH (MM)	84	175	1200
NET WEIGHT (KG)	0,75	4,5	473
GROSS WEIGHT (KG)	1,16	7,26	785
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	21		
N. OF LAYERS/ PALLET	5		
N, OF BOXES/ PALLET	105		



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