



CASA *de*
VILA NOVA



WINE DATA

Producer

Casa de Vila Nova

Region

Vinho Verde (DOC)

Country

Portugal

Wine Composition

100% Alvarinho

Alcohol

12.5 %

Total Acidity

5.6 G/L

Residual Sugar

4.2 G/L

pH

3.58

2018

VILA NOVA
ALVARINHO

DESCRIPTION

This wine has very intense aromas of white fruits with a note of minerality. Well-balanced and structured with a long, lingering finish.

WINEMAKER NOTES

Grapes for this wine are hand-harvested from vines that are grown in granite soil. Pre-fermentative maceration of 50% of the grapes takes place over 12 hours. The remaining 50% are obtained from direct pressing of the grapes. It is worth mentioning that for this grape variety, the winemaker only used first pressing must, achieving an outstanding result and elegance. The must was fermented slowly in stainless steel vats at a controlled temperature of 59° F (15° C) for approximately 25 days. After fermentation, it stayed in contact with fine lees until close proximity of the bottling date. After this process, the wine is stabilized, the lot assembled, and ultimately bottled.

SERVING HINTS

This wine is ideally served chilled on its own as an aperitif, or paired with white meats, salads, fish or sushi.