



CASA *de*
VILA NOVA



WINE DATA

Producer

Casa de Vila Nova

Region

Vinho Verde (DOC)

Country

Portugal

Wine Composition

60% Loureiro

40% Fernão Pires

Alcohol

11.5 %

Total Acidity

6.0 G/L

Residual Sugar

7.9 G/L

pH

3.31

2018 VILA NOVA VINHO VERDE

DESCRIPTION

This wine is light pale yellow in color, refreshing and light with a nose that displays fresh citrus fruit, such as peach intertwined with tropical fruit notes. There is a streak of minerality that makes for a bracing wine, with a well-balanced acidity and a freshness that carries through to the stunningly gorgeous finish. It is young and vibrant, crisp and fresh.

WINEMAKER NOTES

Grapes for this Vinho Verde are hand-harvested from vines that are grown in granite soil. The must is fermented slowly in stainless steel vats at a controlled temperature of 59° F (15° C) for approximately 3 to 4 weeks. After fermentation, the wine is stabilized and then bottled.

SERVING HINTS

This wine is ideally served chilled between 42.8° F – 46.4° F (6-8° C) with all types of seafood, fish or sushi. It is an excellent wine for salads and light meals or enjoying on its own.