



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

5.6 G/L

Residual Sugar

8.4 G/L

pH

3.34

2019

VILA NOVA
VINHO VERDE

DESCRIPTION

With a pale-yellow color, this refreshing white wine has intense citrus fruit flavors, intertwined with tropical fruit notes. It is a young, vibrant, crisp and fresh white.

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.