

PORTUGAL



Gateway Vinho Verde 2012

Viticulture

- Vineyard:** From selected vineyards within the Amarante sub-region, higher altitude than in the other parts of the Vinho Verde appellation.
- Soil Type:** Dominated by granite soils.
- Vine Age:**
- Irrigation:** No irrigation
- Harvest Date:**
- Yield:**

Vinification:

This is a blend made of indigenous varietals with Arinto 40%, Loureiro 30 % and Trajadura 30% . The grapes are selected from the best Vinho Verde vineyards within the Amarante sub-region. Each grape varietal is picked individually at optimum ripeness so that the finished wine has the best balance between the richness of the fruit and the natural acidity. Pressed at low temperature, the must is then clarified and fermented in temperature controlled stainless steel tanks at 12 to 14°C. Before bottling, the wine is filtered and cold stabilized.

Tasting Notes:

- Color:** Clear with a slight green hue.
- Nose:** Hints of crisp green apple and grapefruit, fresh and appealing.
- Palate:** The Trajadura and Arinto varieties give body and length, the Loureiro variety confers the floral and aromatic herb expressions, bringing a lively, fresh character, supplemented by a delicate touch of fizz on the finish.
- Other:** It is bright and refreshing with juicy green apples and the balanced acidity add structure. The lower alcohol content makes this a perfect white to serve as an aperitif or on a hot summer day as a refreshment. If paired with food, serve with garden salads, crudité's, light hors d'oeuvres and more delicate fish.

Chemical Analysis:

- Alc (%):** 9.5
- RS (g/l):** 15
- TA (g/l):** 7.2
- pH:**



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