

JOÃO PORTUGAL RAMOS ALVARINHO 2017



Denomination	Vinho Verde DOC
Type	White
Grape Varieties	100% Alvarinho
Region	Sub Region of Monção and Melgaço
Soil	Granite
Harvest	Manual in cases of 15 Kg
Vinification	Partially fermented in new French oak barrels and the remainder is fermented in stainless steel tanks with temperature control. After a pre-fermentation maceration at low temperature the grapes are pressed and the juice is clarified. Fermentation takes place at controlled temperature of 16° C, for two to three weeks. 10% is fermented in new French oak barrels.
Alcohol	13% vol
Total Acidity	6 g/l
Sugars	< 1 g/l
Tasting Notes	Citric color with an intense citric and floral aroma, combined with mineral and tropical fruit notes. Elegant and engaging, with a good long finish.