



Portal Das Hortas Avesso Alvarinho Branco

LIMITED EDITION AVESSO/ALVARINHO

VINHO VERDE – DOC BRANCO - ESCOLHA

70% Avesso + 30% Alvarinho

Vol. 11,5%

TASTING NOTES:

- **View:** The 2017 Portal das Hortas Avesso Alvarinho Branco is clear and bright yellow.
- **Nose:** Intense lime and pineapple accompanied by floral notes fruity aroma.
- **Mouth:** Flashy, fresh, light to medium body and good acidity. It has a citric and persistent.

APPELLATION: Vinho Verde

VINEYARD: Casa das Hortas. The vineyards of the winery are within the region of Vinho Verde, which borders demarcated Douro region. The area has a less temperate with colder winters and dry summers and warmer weather. These conditions allow proper ripening varieties reach. The grape Avesso contributed to the body and acidity of the wine while the Alvarinho grape aromas and fruity flavors assured, with emphasis on citrus note.

GRAPES: Alvarinho and Avesso

AGEING: Aged in stainless steel tanks for 3 months plus 2 months in bottle.

PREPARATION: the best plots to make this wine were selected. The harvest is done manually and the grapes were transported in small batches. Vinification varieties was performed separately with a soft pressing of the whole grapes light immersion, decanting cold (10 ° C) and temperature-controlled fermentation (12-14 ° C).

WINE PAIRING: Ideal with fish, seafood, white meats and salads. It is recommended with dishes such as classic bacalhoda, salmon bruschetta, rice with octopus, tuna with guacamole, light snacks and grilled shrimp.

RECOMMENDED SERVING TEMPERATURE: 8-10 ° C