

# CORGA DA CHÃ

A R I N T O



## TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Arinto

YEAR: 2010

REGION: Vinho Verde Region

COUNTRY: Portugal

VARIETY: Arinto (White Wine)

WINEMAKING: The vinification is done by low pressure pressing method, followed by an alcoholic fermentation at controlled temperatures, between 10 and 12°C.

Before bottling, the wine is filtered and cold stabilized.

WINEMAKER: Jorge Sousa Pinto

PRODUCER: Nuno da Costa Cardoso Gomes

## WINE ANALYSIS

ALCOHOL: 12,5%

TOTAL ACIDITY: 6,1g/l

pH: 3,13

TASTING NOTES: Intense and elegant aroma, with many citrus fruits nuances (lime, lemon, orange peel) and pineapple. Very clean white, with high quality fruit and a fresh lemon flavour which lasts throughout the tasting.

## GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

FOOD PAIRING: Grilled fish, shellfish or served as an appetizer.