

CORGA DA CHÃ

COLHEITA SELECCIONADA

TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Colheita Seleccionada

YEAR: 2010

REGION: Vinho Verde Region

COUNTRY: Portugal

VARIETY: Trajadura, Arinto, Loureiro and Avesso (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%

TOTAL ACIDITY: 6,8g/l

pH: 3,04

TASTING NOTES: A fine aromatic expression, with pleasant floral notes and a touch of citrus assembling them all. Quite alive in the mouth, the slight bubbling helps its liveliness. This white is the perfect match for grilled fish and lightly cooked seafood.

GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

FOOD PAIRING: Fish, seafood, white meat and salads or served as an appetizer.

