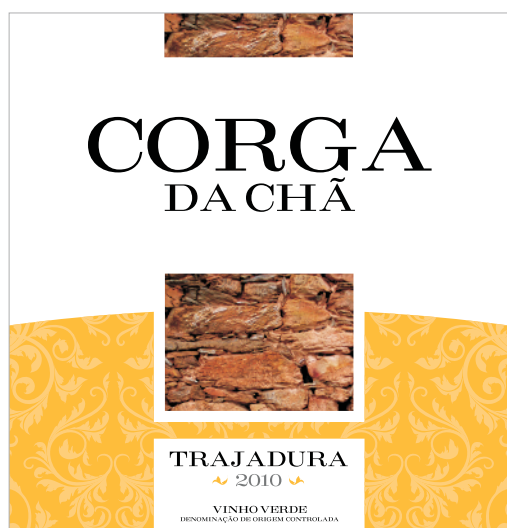


CORGA DA CHÃ

TRAJADURA



TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Trajadura

YEAR: 2010

REGION: Vinho Verde Region

COUNTRY: Portugal

VARIETY: Trajadura (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: 11,5%

TOTAL ACIDITY: 6,3g/l

pH: 3,17

TASTING NOTES: This Trajadura varietal exhibits a fine lemon colour and reveals banana and mango suggestive aromas. It is very fresh in the mouth, immersive, persistent, and distinguished by a nice balance between the fruit and the acidity components.

GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

FOOD PAIRING: Fish, seafood, white meat, Italian food or served as an appetizer.