

CORGA DA CHÃ

Alvarinho & Arinto

TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Alvarinho & Arinto

YEAR: 2022

REGION: DOC Vinho Verde

COUNTRY: Portugal

VARIETY: Alvarinho and 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: Corga da Chã - Sociedade Agrícola, Lda

WINE ANALYSIS

ALCOHOL: 12,3%

TOTAL ACIDITY: 6,5 g/l

pH: 3,18

TASTING NOTES: We can taste the Alvarinho grape on the intense and elegant aroma, with many exotic fruit nuances (pineapple, litchi, passion fruit) balanced by the citrus fruit of the Arinto. 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.

