

CORGA DA CHÃ

Trajadura



TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Trajadura

VINTAGE: 2022

REGION: DOC Vinho Verde

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: Corga da Chã - Sociedade Agrícola, Lda

WINE ANALYSIS

ALCOHOL: 13,3%

TOTAL ACIDITY: 4,9 g/l

pH: 3,45

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.