

# CORGA DA CHÃ

T I N T O

## TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Tinto

YEAR: 2022

REGION: DOC Vinho Verde

COUNTRY: Portugal

VARIETY: Vinhão (Red Wine)

**WINEMAKING:** This wine was produced out of grapes from selected regional varietals, obtained by the traditional method of vinification. The grape stepping was followed by the fermentation in granite wine presses. Due to a short filtration, it may present some deposit.

**WINEMAKER:** Jorge Sousa Pinto

**PRODUCER:** Corga da Chã - Sociedade Agrícola, Lda

## WINE ANALYSIS

ALCOHOL: 11,6%

TOTAL ACIDITY: 7,0g/l

pH: 3,46

**TASTING NOTES:** It has a tremendous violaceous color and a profound and desirable fragrance which remind well mature fragrances and some spice. It is smooth in the mouth, fat but with very good acidity. It is a fresh, succulent and desirable wine with tamed tannins.

## GASTRONOMY

**SERVING TEMPERATURE:** 10°C - 12°C

**FOOD PAIRING:** Exclusively table red wine, should accompany strong traditional Portuguese cuisine like lamprey, piglet or kid.

