



Cimo D'Aldeia

VINHO BRANCO | VIN BLANC | WHITE WINE

Denomination Vinho Verde D.O.C.

Type White

Varieties 50% Azal, 30% Trajadura, 20% Loureiro

Winemaking

It took place between the 2nd and 3rd week of September. At reception, the grapes were protected against the oxidation, de-stemmed and gently pressed in a pneumatic press. After 24 hours in After decanting, the clean wort is separated from the lees and inoculated with selected yeasts. Fermentation took place for approximately 2 weeks at a controlled temperature of 14-16°C.

Test results

It presents a citrus color and fruity aroma with notes of tropical fruits. In the mouth it is balanced and fresh with a medium persistence finish.

Additional information

Ideal to accompany with salads, fish or seafood dishes. It should be served at a temperature of 8-10°C.

Physical-Chemical Characteristics

Alcohol Content 10,5% Vol.

Total Acidity 5,4 g/L Tartaric Acid

Residual Sugars < 3 g/L

Packaging

6 bottle box x 750mL

Weight

6,950 Kg

Groupage

Europallet with 100 boxes (25 x 4)

EAN Code

5 604954 004159



Phone
(+351) 256 915 178
Mobile Phone
(+351) 966 632 570
(+351) 966 649 574

Email
geral@mcavinhos.pt
Address
Rua do Carrapital n°21
4525-561 Sta Maria da Feira, Aveiro

Bottled by

Manuel Caetano Azevedo & Filhos, Lda.