



LANDCRAFT

Alvarinho

On the banks of the Minho River lies the iconic sub-region of Monção and Melgaço, where the emblematic grape variety named Alvarinho predominates. This wine is born in hillside vineyards, with southwest exposure and on granite soils.

This terroir is characterized by a temperate Atlantic climate, with high levels of precipitation in winter and spring, during the ripening phase there is high thermal amplitude, allows the grapes to achieve slow and balanced ripening with a vibrant and mineral acidity.

The goal of the winemaking process was to respect the grapes as much as possible throughout the winemaking process, minimizing the intervention in the winery to maximize the expression of the terroir and particularly the vineyard.

Region

Vinho Verde

Alcohol

12,5%

Sub-region

Monção e Melgaço

Total acidity

7,8 g/L

Soil

Granite at Melgaço and Alluvium at Monção

Residual sugar

1,2 g/L

Variety

Alvarinho

Vinification

Pre-fermentative maceration for 12 hours, spontaneous fermentation with indigenous yeasts and controlled temperature. Aged on total lees for 8 months with periodic bâtonnage.

No. bottles

8000

Harvest

Manual picking on the 1st week of September