

vale. d'aldeia quinta

PRODUCER

Quinta Vale d'Aldeia, S.A.

WINEMAKER

José Reverendo Conceição

FORAL DE MEDA 2020

WHITE WINE DOC DOURO



GRAPE VARIETIES

35% Viosinho

35% Rabigato

30% Gouveio

ORIGIN

The grapes that gave rise to this wine come from the higher areas of the Douro, with an altitude between 500 and 550 meters, allowing a good temperature range, in other words heat during the day and cold at night. These conditions are extremely important to a slow maturation in order to preserve the flavors of the grape varieties, their freshness and acidity.

VINIFICATION

The grapes are harvested by castes and plots in boxes of 20 kg. After fully destemmed, they are crushed. The must is subtly pressed and decanted until the necessary limpidity. It fermented in a temperature between 15 and 16°C in vat during three weeks, in order to enhance the primary flavors. The wine was submitted to coerce before bottling.

TASTING NOTES

With a citrus color, the wine shows fresh notes of citrus and even some tropical. In the mouth shows up fresh, with a balanced acidity. With good fruit character, a good balance between alcohol, acidity and fruit.

ANALYSIS

Alcohol (%vol) – 12,8 %

Total Acidity (tartaric acid) – 6,7 g/dm³

Volatile Acidity Fixed (acetic acid) - 0,3 g/dm³

Ph – 3,28 / Sugar – 1,7 g/dm³

SERVICE

Should be served chilled at a temperature of 8/10° C.

BARCODE

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