



VG Alvarinho - White



Origin

Denomination	Reserve White Wine
Origin	Vinho Verde Region Amarante – PORTUGAL



Analytical Parameters

Alcohol 13 %
Acidity 6,6 (g/dm³)



Grapes

Alvarinho.



Tasting Notes

Serve at 10-12° Celsius.
Color: Golden straw
Aroma: Notes of bergamot, lime, lime, citrus, perfume and dark chocolate zest.
Tasting: Opulent, fresh, lime, vigorously structured.



Pairing Suggestions

Grilled or oven-baked meat and fish, seafood, cheese.



Winemaking Process

Stalking / Crushing. Tanning in alcoholic phase for 5 days. Aging in fine lees divided with 70% in used 300L barrel and 30% in new barrel, both from French oak, for 9 months. Bottled in August 2020, aged in the bottle for 9 months.



Packaging

Bottle	75 cl 1.3 Kg 6 bottles per case
Case	H 31 cm W 25,5 cm L 17 cm



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