

CORGA DA CHÃ

ARINTO



TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Arinto

YEAR: 2014

REGION: DOC Vinho Verde

COUNTRY: Portugal

VARIETY: Arinto (White Wine)

WINEMAKING: The vinification is done by low pressure pressing method, followed by an alcoholic fermentation at controlled temperatures, between 10 and 12°C.

Before bottling, the wine is filtered and cold stabilized.

WINEMAKER: Jorge Sousa Pinto

PRODUCER: Corga da Chã - Sociedade Agrícola, Lda

WINE ANALYSIS

ALCOHOL: 12,2%

TOTAL ACIDITY: 6,8g/l

pH: 3,18

TASTING NOTES: Intense and elegant aroma, with many citrus fruits nuances (lime, lemon, orange peel) and pineapple. Very clean white, with high quality fruit and a fresh lemon flavour which lasts throughout the tasting.

GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

FOOD PAIRING: Grilled fish, shellfish or served as an appetizer.