

## TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ

YEAR: 2014

REGION: Vinho Verde Region

COUNTRY: Portugal

VARIETY: Arinto, Trajadura and Loureiro (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: 10,1%

TOTAL ACIDITY: 6,8g/l

pH: 3,21

TASTING NOTES: Between citrus fruits, acidic apple and vegetal touch. Clean with a pleasant flavour, it shows a well balanced citric acidity and a fresh, fruity end.

## GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

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