

# CORGA

## DA CHÃ



### 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.