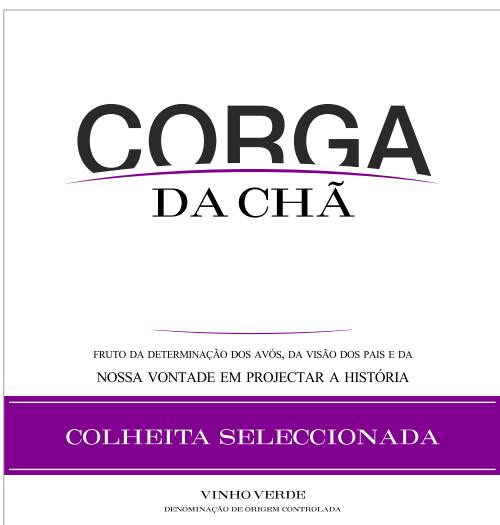


# CORGA DA CHÃ

## COLHEITA SELECCIONADA



### TECHNICAL NOTES

PRODUCT: CORGA DA CHÃ Colheita Seleccionada

YEAR: 2014

REGION: DOC Vinho Verde

COUNTRY: Portugal

VARIETY: Trajadura, Arinto 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: 11,1%

TOTAL ACIDITY: 6,2g/l

pH: 3,17

TASTING NOTES: A fine aromatic expression, with pleasant floral notes and a touch of citrus assembling them all. Quite alive in the mouth, the slight bubbling helps its liveliness. This white is the perfect match for grilled fish and lightly cooked seafood.

### GASTRONOMY

SERVING TEMPERATURE: 8°C - 10°C

FOOD PAIRING: Fish, seafood, white meat and salads or served as an appetizer.