

Pago de Teixeiraó Avesso

WINE: White

REGION: Vinhos Verdes DOC

SUB-REGION: Baião

SOIL: Shale

AGE OF THE VINES: Average 35 Years

BOTTLING DATE: October 2018

ANALYTICAL DATA: 13% Alc.; Total Acidity: 5.83g/l pH: 3.28

VARIETIES: 100% Avesso

WINEMAKING

Grapes from part of the Quinta do Pago de Teixeiraó, the "corredoira". All grapes are hand-picked into 20kg boxes. After partial separation and slight crushing, they are transferred to the press, where there is light contact between the skins and the must. Soft pressing and fermentation at medium/high temperatures in stainless steel vats. The fermentation is completed in 300-litre oak barrels.

It stays in the barrels with all the lees, with batonnage, for 6 months.

Only 1600 bottles were produced.

TASTING NOTES

COLOUR: Straw

NOSE: Very complex and deep. Lots of minerality. Slightly smoky, with fresh citrus notes.

PALATE: Elegant and balanced on the palate, aromatic, with good volume and a very fresh and mineral finish.

WINEMAKER: Lourenço Charters Monteiro

