

Aliança Vinho Verde

2014



ALIANÇA VINHO VERDE 2014

DENOMINATION: DOC Vinho Verde

GRAPE VARIETIES: Azal, Pedernã, Trajadura, Loureiro

AGEING: no ageing. Always recently bottled

WINEMAKER: Francisco Antunes

SOIL TYPE: franco-sandy

FIRST HARVEST: 1980's



HISTORY:

Aliança Vinhos de Portugal had always the main goal to present their clients from all over the world the best wines from Portuguese different regions. The bet on producing Vinho Verde speaks for itself. It completed the portfolio of the company and manage to distinguish and enrich our offer of exclusive wines.

PROFILE:

The Vinho Verde is an unique product in the entire world with a blending of aroma and petillance that makes it one of the most delicious natural beverages. Vinho Verde has great digestive properties due to its freshness and special qualities. It is a highly regarded wine, especially for Summer drinking. The strong distinctive character and originality of these wines are the result of soil and climate characteristics and social-economic agents, on one hand, and of the grape varieties and the vinegrowing methods, on the other. The vines are distinguished by their great vegetative expansion in severe conditions.

ANALYSIS:

Alcohol (%vol.): 10,0

pH: 3,00

Residual Sugar: 13,8 g/l

Total Acidity(g/I AT): 7,0

Total SO2 (mg/l): 123

Serving Temperature: 8-10°C

TASTING NOTES:

Citrine and pale colour. Fruity fragrance with smooth marks of tropical fruits. Slightly acid but fresh on the mouth. The end is smoothly sweet.

GASTRONOMY:

This wine is ideal as an appetizer or with a meal. It pairs especially well with oriental cuisine, light fish dishes and fresh salads. Due to its freshness it is particularly pleasant in a relaxed and informal atmosphere.

AWARDS:

For further information on Vinho Verde wines, please visit: <http://www.vinhoverde.pt>