



CASA DA TOJEIRA

WHITE WINES

VINHO VERDE BRANCO TOJEIRA RESERVA 2020



Classification | D.O.C. Vinho Verde – Grande Escolha

Type | White

Harvest | 2020

Breeds | Alvarinho (65%), Arinto (35%)

Soil | Granite

Altitude | 250 m

Vinification | The grapes are hand harvested and destemmed followed by a soft pressing in order to preserve the characteristic aromas. The must is inoculated with selected yeasts and the fermentation takes place in stainless steel vats at controlled temperature of between 14-16°C. Aged for 8 months in french oak wood and another 6 months in stainless steel vats with fine lees batonnage.

Color | Citrus with golden nuances.

Aroma | Complex and elegant, with notes of wood and vanilla integrated with citrus and stone fruit.

Taste | Balanced and complex, with fresh acidity, engaging and persistent finish.

Consumption | Now or within 4 years at an ideal temperature of 10-12°C.

Gastronomy | Accompanies seafood dishes, fatty fish and grilled meat.

Analysis |

Alcoholic Content	11,7 %
Total Acidity	6,2 g/L
Ph	3,26
Residual Sugars	0,8 g/L
Energetic Content	654 Kcal/L

Logística |

EAN code / bottle	560 477 400 520 6
Packaging	Caixa de 6 garrafas x 0,75 L
Weight per carton	8,30 Kg
Grouping	Europaleta com 68 caixas (17 x 4)
Weight per pallet	865 kg

Winemakers | Filipe Ribeiro e Nuno Grosso