



SEASIDE CELLARS WHITE VINHO VERDE DOC

Country: Portugal **Climate:** Mild with Atlantic influence

Soil: Granite and sandy **Denomination:** Vinho Verde DOC

Type: White Medium - Dry **Winemaker:** José Antas Oliveira

Region: Vinho Verde

Grape varieties: 75 % Loureiro, 12,5 % Arinto, 12,5 % Trajadura

Physical and chemical analysis

Fixed acidity: 5.1 g/dm³

Volatile acidity: 0.24 g/dm³

Total sugar: 10 g/dm³

Winemaking

This wine is the result of a blend of different white varieties in Vinho Verde Region. The vineyards are mostly conducted in simple cord with an average of 15 years old. The grapes are hand-picked and carefully vinified to remove all qualitative potential and preserve the primary aromas of these grape varieties. Afterwards the wine is kept in tanks, then stabilized and bottled.

Wine description

This wine, presents a citrus color, the aroma is a perfect harmony between the floral notes of Loureiro with the citrus fruit's hints of Trajadura and Arinto. With a little *pétillant*, the result is an elegant, crisp, light and vibrant wine. Unique and versatile for many occasions, parties and social events.

Food pairing

Is ideal to be consumed by itself or as an aperitif. Especially recommended for seafood, fish, Asian food and white meats as chicken or duck, due is refreshing palate and vibrant aromas. Should be served between 6 and 8 °C / 43 and 46 °F.

