



QM Vinhas Velhas 2015

Type: Still

Category: Varietal

Colour: White

Country of Origin: Portugal

Appellation of Origin: DOC

Region: Vinhos Verdes (14)

The Wine: Vinhas Velhas stands for Old Vines. QM Vinhas Velhas is a white wine exclusively made with Alvarinho grapes. The grapes are hand harvested from a single parcel of old vines, with more than 20 years. An elegant wine with a unique personality.

Tasting Notes: Limpid and citrine colour. A clean and intense nose with predominant notes of ripe tropical fruit and light sweet floral. In the mouth is fruity with a balanced acidity, full body, long and persistent finish.

Winemaker: Jorge Sousa Pinto and Virgínia Rainho

Grape Varietals: Alvarinho

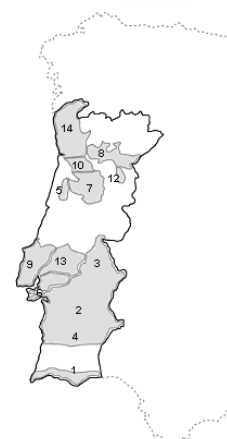
Winemaking: Soft pressing and decanting for 12 to 36 hours under controlled temperatures 12°C – 16°C. Fermentation till 15 days under controlled temperatures 16°C – 18°C.

Maturation: In stainless steel vats under controlled temperatures and regular movement of the lees during 2 months, this process is followed by a maturation in bottle for at least 4 months.

Serve: QM Vinhas Velhas should be served between 10°C – 12°C or 50°F – 55°F.

Enjoy: QM Vinhas Velhas is a wine with a gastronomic character, an excellent accompaniment to fish, seafood and poultry. This wine as characteristics that give it longevity in bottle for 2-4 years.

Technical Details: Alcohol: 12,8 % | Total Acidity: 6,6 g/l Tartaric Acid | pH: 3,32 | Sugar: <1,5 g/l



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