



## QM Alvarinho 2015

**Type:** Still

**Category:** Varietal

**Colour:** White

**Country of Origin:** Portugal

**Appellation of Origin:** DOC

**Region:** Vinhos Verdes (14)

**The Wine:** QM Alvarinho is a white wine made exclusively with Alvarinho grapes, from the sub-region of Monção e Melgaço, the noblest of Vinho Verde region, where the Alvarinho meets the perfect terroir for its production.

**Tasting Notes:** Limpid and citrine colour, tropical fruits aromas and light floral notes. In the mouth, the volume and balance of all components stand out, as well a lively and refreshing acidity, full body and long 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.


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

**Enjoy:** QM Alvarinho is an excellent accompaniment to fish, seafood, white meat, poultry, salads and cheeses, or simply as an aperitif. This wine has characteristics that give it longevity in bottle for 3-5 years.


**Technical Details:** Alcohol: 13,0 % | Total Acidity: 6,6 g/l Tartaric Acid | pH: 3,32 | Sugar: <1,5 g/l

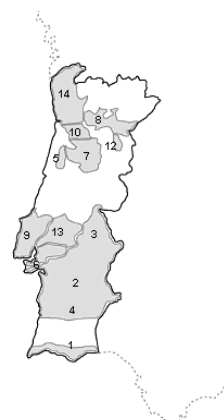
### Awards:

 91 Points - Wine Enthusiast, June 2015 edition

 Editor's choice – 90 points Wine Enthusiast, December 2014

 Best Buy – 90 points Wine Enthusiast, August 2013

 Year's Best – 91 points  
Wine & Spirits Magazine, August 2013



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