

Type: Still

Colour: White

Appellation of Origin: DOC Vinho Verde

Region: Vinhos Verdes

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

Tasting Notes: Limpid and citrine colour. Fruity aroma, exotic notes and light floral, full body and a long finish.

Winemaker: Élio Barreiros

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 ideal as an appetizer or accompanying fish, seafood, white meat, poultry, cheeses or a good regional delicatessen. The characteristics of this wine give it a bottle longevity of 3 to 5 years.

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

