

DAVE

Alvarinho 100%

Tropical and stone fruit whit hints of floral aromas are the main scents of this spectacular white grape. The tannins of the skin, give us a feeling of softness and persistence, difficult to match in another grape with such freshness.

Winemaking

The grapes that give rise to this wine come from vineyards that are selected in accordance with their granitic soil and sun exposure.

The harvested is done by hand and a gentle crush initiates a journey of transformation. Six hours of skin maceration followed by a temperature-controlled fermentation with yeasts strains selected to enhance all the varietal flavors of the grape. The wine then undergoes a *batonnage* for three months which gives it even more softness and persistence.

Growing conditions

The Atlantic influence that causes a mild climate, provides for the existence of green valleys and gentle maturations, resulting in naturally aromatic, light and refreshing wines.

Bottles produced: 5000

Winemakers: Fernando Moura
Pedro Campos

Technical details: 12,7% Alc.
3,8 g/L RS
4,8 g/L TA

