



**PROVAM**

PRODUTORES DE VINHOS ALVARINHO DE MONÇÃO

## TECHNICAL CARD

### “PORTAL DO FIDALGO” 2009

#### IDENTIFICATION

Wine exclusively produced from the *Alvarinho* grape. This grape has been recognized as the best and the finest Portuguese grape. It is cultivated in the Sub-Region of Monção and Melgaço, included in the Region of the “Vinho Verdes”.

#### VINIFICATION

After a previous selection, the grapes are exclusively transported in crates of 20kg, and then pressed entirely, so as to obtain a must of high quality. The must is clarified at 12°C for 48 hours, and then ferments at controlled temperature for 12-15 days.

#### ORGANOLEPTIC CHARACTERISTICS

Limpid aspect, citrine-coloured, complex and neat aroma, mineral with citrine notes blended with flowers and tropical fruits. Fruity, mineral and fresh taste, full-bodied, persistent, and an extensive ending with characteristic of the ALVARINHO grape.

#### CHEMICAL CHARACTERISTICS

Alcohol – 12, 5 % V/V

Total Acidity (g/l of tartaric acid) – 6, 8

Sugars (g/l) – 2, 5

#### PRESENTATION

Presented in a Reno Alto green/cinnamon bottle, with an aluminium complex capsule and whose labelling and sealing is composed of a front label and a back label, where you will find a description of the wine. Natural, extra quality, with 38 x 24 of dimension corks, typed “Alvarinho”.



CARTON CASES		EUROPALETE			
UNIT.	DIM.	LAYERS	QUANTITY BY LAYER	DIMENSIONS (cm)	WEIGHT (kg)
6	348 x 211 x 151	8	12	122 x 80 x 142	763

#### STORING

The bottles packed in carton cases should be stored without opening in a clean and airy place in normal conditions of temperature and humidity. The storing should not be done in places where there is sun exposition, or under a roof of easy warmness. The cases could not also be in direct contact with the floor. Cannot be stored in a contaminated or contaminative areas: aromatic products, fuels, solvents, inks, pesticides, etc. Considering the short period of time in storing, it is not advised to put the cases downwards.

#### WINE – TASTING

To serve between 10 – 12 °C., may be drunk young, good – aging in bottles, excellent to serve with fish and seafood. Served perfectly with meat and as an aperitif too.

ELABORADO	APROVADO	DATA	EDIÇÃO
<i>Relucio B.</i>	<i>Dominique</i>	22/04/2010	0