



PROVAM

PRODUTORES DE VINHOS ALVARINHO DE MONÇÃO

TECHNICAL CARD

“VARANDA DO CONDE” 2009

IDENTIFICATION:

Wine produced from the *Alvarinho* and *Trajadura* grapes in the Sub-Region of Monção and Melgaço, included in the “Vinhos Verdes” Region.

VINIFICATION

The grapes are transported in crates of 20 kg, after that each grape is pressed separately, without stripping off the grapes.

The must is clarified at 12°C for 48 hours and then ferments at controlled temperature for 10 – 12 days.

ORGANOLEPTIC CHARACTERISTICS:

Limpid aspect and citrine colour. Fruity aroma very elegant, with evidence of tropical fruits fresh and delicate. Full-bodied in the mouth balanced where the fresh fruit gives it the special and appellative touch, as a result the excellent combination of Alvarinho and Trajadura grapes.

CHEMICAL CHARACTERISTICS:

Alcohol – 12 % V/V

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

Sugars (g/l) – 4, 4

PRESENTATION:

Presented in a Reno amber bottle, with a complex aluminium 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, high quality, with 45 x 22 mm of dimension corks, typed “PROVAM”.



CARTON CASES		EUROPALETE			
UNIT.	DIM.	LAYERS	QUANTITY BY LAYER	DIMENSIONS (cm)	WEIGHT (kg)
6	345x240x160	4	25	120 x 80 x 153	800
12	345x320x245	4	11	120 x 80 x 153	700

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 8-10°C. To drink young, preferably in the 2 years following the harvest. Served perfectly with fish, seafood and white meat.

ELABORADO <i>Rafaela B.</i>	APROVADO <i>Dominique</i>	DATA 12/04/2010	EDIÇÃO 0
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