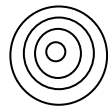

QUINTA DE SANTIAGO

ALVARINHO | VINTAGE 2018

WINE PRODUCER: Nenúfar Real Sociedade Agricola Lda.
WINEMAKER : Abel Codesso



REGION	Vinho Verde Region
AREA	Sub-Region of Monção & Melgaço
SOIL	7,5 ha
EXPOSITION	Open clay including rolled flintstones East/West direction



ALCOOL	13,5 % Vol
ACIDITY	6,2 g/dm ³
SUGAR	1.5 g/dm ³
SO ₂ TOTAL	125 mg/l



ALVARINHO	100%
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CONTENTS	75 cl.
BOTTLE BOX	Borgonha Elegance 310 (H) x 240 (C) x 180 (L)



COLOUR	Citrine appearance
AROMA	Elegant and complex with citric fruit notes, lichia and orange blossom
BODY	Rich, full-bodied, persistent with the freshness and mineral character characteristics of the variety



Starters, salads and sea fruits, shellfish, fish, Asian cuisine, white meat and cheese



POSITION	Lateral
TEMPERATURE	10°C / 12°C
LIGHT	None or just a few

VINIFICATION NOTES

Manual harvest for
boxes of 20kg
Destemmed grapes
Light pressing
of all the grapes
short pelicular pre
fermentative maceration
Controlled-temperature
fermentation
Aged in stainless steel
on fine lees
Until bottling
with periodic

batonage
8 months