



BARÃO^{DO} HOSPITAL

BARÃO DO HOSPITAL ALVARINHO 2021



DENOMINATION Vinho Verde DOC

TYPE White

GRAPE VARIETIES Alvarinho

REGION Monção e Melgaço Sub-Region

SOIL Granitic

HARVEST By hand in 15 Kg cases

VINIFICATION The grapes were cooled down to 5°C, followed by gentle destemming and skin maceration at low temperature for a few hours. After pressing, the must was clarified by decanting and fermented at a controlled temperature of 16°C, keeping the wine on fine lees for a long period of time. 10% of the batch fermented and aged on fine lees for 6 months in used French oak barrels.

ALCOHOL 13% vol.

TOTAL ACIDITY 6,5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Citrine color. Elegant, intense and of great complexity. The aromas of white fruit and some citrus fruits predominate, in harmony with floral nuances and an irreverent minerality. Structured, with a lively and well integrated acidity, it has a long aftertaste with a spicy note.

PAIRINGS Pairs perfectly with grilled fish, seafood, poultry and white meat, as well as with dry cheese and dry cured sausage.