



BARÃO^D HOSPITAL

BARÃO DO HOSPITAL ALVARINHO RESERVE 2020



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 to 5°C, followed by gentle destemming and a pellicular maceration for a few hours at low temperature. 50% of the batch: after pressing, the must was clarified by decantation, fermented in stainless steel tanks at a controlled temperature of 16°C, with the wine remaining on the fine lees for 1 year with regular “batonnage”. 50% of the batch: after pressing, the must underwent a long maceration (8 days at 6°C) with lees. After this period, the must was decanted, followed by alcoholic fermentation in French oak barrels (30% new, and the rest 2 and 3 years old), where it remained on the fine lees for one year with regular “batonnage”. Aged in bottle for 1 year after bottling.

ALCOHOL 13.5% vol.

TOTAL ACIDITY 6,5 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Intense but very elegant aroma, very faithful to the natural characteristics of the grape variety in its original terroir. Complex, with predominating citrus notes, nuances of some flowers and tea, and a vibrant mineral character that intensifies in the mouth. Structured by nature and with a beautiful acidity, it is a very persistent wine with high aging potential.