

CONSTANTINO RAMOS

AFLUENTE

ALVARINHO

Alvarinho grapes coming from Monção fermented in used french barrels followed by an ageing of 7 months on the same barrels. After bottling the wine aged for around 4 months on bottle. In this wine I present my interpretation of the Alvarinho variety in Monção and Melgaço. Dry, stressed acidity, closed nose, focus on minerality. Light, sharp, and straightforward. A wine to drink!

KEY-POINTS

Handpicked grapes to small cases. Only the best grapes, in perfect conditions of maturation and sanitary state are harvested. Total de-stemming. Light cold settling. Fermentation in used French barrels without temperature control. 7 months of ageing on barrels on total lees. 4 months ageing in bottle.

TASTING NOTES

Very expressive nose attack with pineapple and citric notes. Afterwards a mineral component with hints of wax. Hazelnut along with spicy notes like black pepper and nutmeg follow as the wine opens and shows more layers of aromas. On the mouth shows a stressed and mouthwatering acidity. Structured with a spicy finish, ends long and deep. A wine full of personality.

PAIRING

Very versatile due to its vibrant acidity and can work with elegante and soft food like sushi, fresh fish or seafood but also with more complex and fat plates like goat, cod fish or thai food. Serve between 11-13°C.

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Harvest

2023

Production

2000 bottles

Denomination

Vinho Verde DOC

Sub-Região Monção e Melgaço

Grape

Alvarinho

Alcohol

13% vol.

pH

3,33

Total Acidity

6,9 g/l

Ageing potential

8 anos

