



## Torre de Menagem Escolha

**Type:** Still

**Category:** Blend

**Colour:** White

**Country of Origin:** Portugal

**Appellation of Origin:** DOC

**Region:** Vinhos Verdes (14)

**The Wine:** Delicate body, made with a selection of the best grapes of Alvarinho and Trajadura. Created to bring out its flavours when drunk at a refreshing temperature, Torre de Menagem is mild as a summer breeze.

**Tasting Notes:** Limpid colour and tropical fruit aroma, with a perfect balance of acidity and a long and lingering finish.

**Winemaker:** Jorge Sousa Pinto

**Grape Varietals:** Alvarinho and Trajadura

**++Winemaking:** Soft pressing and decanting for 8 to 12 hours under controlled temperatures 12°C – 16°C. Fermentation till 15 days under controlled temperatures 16°C – 18°C.

**Maturation:** In stainless steel vats under controlled temperatures and regular movement of the lees during 3 months.

**Serve:** Torre de Menagem should be served between 8° C – 10°C or 45°F – 50°F.

**Enjoy:** Torre de Menagem is an excellent accompaniment to light fish, seafood, white meat and salads, or simply as an aperitif.



**Technical Details:** Alcohol: 12,00 % | Total Acidity: 6 g/l Tartaric Acid | pH: 3,19 | Sugar: less than 1 g/l

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