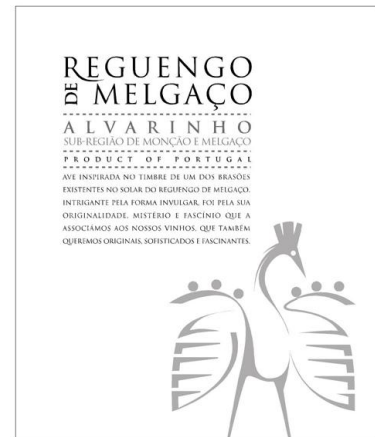


TECHNICAL FILE



PRODUCER: REGUENGO DE MELGAÇO, SA

PRODUCT: REGUENGO DE MELGAÇO 2020

TYPE: White

APPELLATION: DOC Vinho Verde

VARIETIES: Alvarinho (100%)

WINEMAKING

Process: Grapes were transported to the winery immediately after the harvest in small size boxes. They were smoothly pressed before fermentation in stainless-steel tanks, with temperature control. Selected yeasts were added for the fermentation.

Fermentation temperature: 15 TO 18°

Fermentation equipment: Stainless steel tank with cooling system

Ageing: -

PHYSICO-CHEMICAL PARAMETERS

Alcoholic degree: 13 % Vol.
pH: 3,38
Total acidity: 6.6 g/dm³
Total sugar: 1.5 g/dm³

TASTING COMMENTS

Color: Clear and citrine color
Aroma: Slightly fruity aroma, with citrus nuances, some orange tree and tropical stone fruits.
Palate: Magnificent volume with an elegant and delicious unctuousness. Fantastic finish, long and aromatic. Very good balance between acidity and dryness/sweetness although the wine almost doesn't have residual sugar.

SERVICE: Recommended service temperature 8 to 10°

GASTRONOMY: Great pairing with fish, seafood, white meats. Also recommended as an aperitif.

PACKAGING

Bottle volume: 0,75 L
Bottles/Case: 6
Bottle bar code: 5 606011 110209
Case bar code: 5 606011 20002 3
Case size (mm): 23.6X 15.4 X 35.4
Gross weight/case: 7,8 Kg