

Leira do Canhoto

Wine: Still

Type : Rose

Origin: DOC Vinho Verde

Region: Vinhos Verdes

Wine : With native grape varieties from the Monção & Melgaço Sub-Region, like Sousão and Alvarelhão,

Tasting Notes: Pink pale Colour, clear appearance, crispy, with red fruits aromas, well balanced with good acidity , good structure .

Winemaker : Jorge Sousa Pinto

Varieties: Sousão , Alvarelhão

Vinification: Gentle press , and cold decantation fro 12 to 36 hours , in a controlled temperature around 16° C to 18°C. Fermentation up to 15 days , with controled temperqature betwenn 16°C - 18° C.

Stage: Stage in Inox Vats with controled temperature and “bâttonage” for a month.

Serve: Leira do Canhoto should be served in a temperature between 8°C – 10°C.

Harmonization: Leira do Canhoto it's ideal as an appetizer, or light fish , salads and white meat.

Technical Informmation: Alcohol : 10,6 % | Total Acidity : 6,1 g/l Tartaric | pH: 3,33 \ Total sugar : 5,8 g/l

