



QM Loureiro Alvarinho

Type: Still

Colour: White

Origin: DOC Vinho Verde

Region: Vinhos Verdes

Wine: QM Loureiro Alvarinho it's a wine exclusively made with Loureiro and Alvarinho , the most noble grapes of Vinho Verde Region .

Tasting Notes: Clean , citric coloured. Fruity and floral aroma , tropical notes and spice, full bodied with a persistent finish.

Winemaker : Élio Barreiros, Jorge Sousa Pinto

Varietals: Loureiro e Alvarinho

Vinification: Gentle press and decantation from 12 up to 36 hours, with a controlled temperature between 12°C to 16 °C .
Fermentation up to 15 days with controlled temperature between 16°C to 18°C.

Stage : Staged in Inox Vats in a controlled temperature and battonage during 2 months .

To Serve : QM Loureiro Alvarinho should be served in a temperature between 10°C to 12°C .

Pairing: QM Loureiro Alvarinho it's a perfect appetizer , and excellent for fish, seafood, white meat, and cheese.
Ageing capacity up to 5 years.

Technical Information: Alcohol : 12 % | Total Acidity: 6,5 g/l Tartaric Acid | pH: 3,1 Residual Sugar: <3g/l |



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