

White Wine VINHO VERDE DOC VIA LATINA ESCOLHA 750 ml



TECHNICAL INFORMATION

PRODUCER: VERCOOPE
LOCATION: Agrela, Santo Tirso. Vinho Verde DOC.
VINTAGE: 2023
APPELLATION: VINHO VERDE DOC
ALTITUDE: 50 – 200 m
SOIL: Mainly granitic
AGEING: Young. In steel Vats.
GRAPE VARIETIES: Arinto, Azal, Loureiro, Trajadura.
ALCOHOL: 11%.
RESIDUAL SUGAR: 13 g. (+-2.0 g.)
TOTAL ACIDITY: 6.0 – 7.0 g.
CALORIES: 516 KCAL/750 ml.
PRESSION: < 1 Bar.
ANNUAL PRODUCTION: 900 000 bottles.
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 6 Bottles. Weight: 7,25 kgs.
EACH ROW: 25 Cases.
EACH PALLET: 100 cases (600 bottles) High: 149 cm; Length: 120 cm; Width: 80 cm. Weight: 744 kgs. | **Or with 125 cases** (750 bottles) High: 182 cm. Weight: 924 kgs.
TYPE OF PALLET: EURO
BOTTLE BAR CODE: 5601448025089
CASE BAR CODE: 15601448025086

TASTING NOTES

COLOUR: Citrus colour.
AROMAS: Citrus fruits, green apples, pear, hints of tangerine.
TASTE: Fresh, crispy, good acidity and balanced. Well fruity, green apples, pear and citrus fruits flavour.
PAIRING: To pair with seafood, appetizers and light dishes.
SUGESTIONS: It shall be served at 7º - 9º. Drink young, ideally till one year and half after the harvest. Keep the bottle rather on vertical. Protect from sunlight, high temperatures and humidity.

VERCOOPE, UCRL

Located in Agrela, Santo Tirso, in the Vinho Verde Region Demarcated Region, Vercoope – Union of Wine Cooperatives of Vinho Verde Region – was founded in 1964 with the aim of bottling and trade the wine produced in 7 Wine Cooperatives of Vinho Verde Region and represents more than 4000 wine growers. With an annual production of 9 million of bottles, Vercoope has now an outstanding place in Portuguese market as well in the most demanding markets over the word, exporting to 35 countries in 5 continents.

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