



Adegas de Monção



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RED VINHO VERDE



GRAPE VARIETY: ALVARELHÃO, PEDRAL AND VINHÃO GRAPES.

ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: RUBY-RED

AROMA: COMPLEX, SLIGHTLY VINOUS AND FULL-BODIED WITH AROMAS OF WILD BERRIES.

FLAVOUR: MOUTH-COATING WELL-BALANCED OF ALL ITS MAIN ELEMENTS (ALCOHOL, ACID AND DRY EXTRACT), FULL-BODIED AND SMOOTH TEXTURE.

VINIFICATION TECHNOLOGY

SELECTION OF THE GRAPES. DESTEMMING. FERMENTATION WITH GRAPE SKINS UNTIL COMPLETE SUGAR FRACTIONING. MALOLACTIC FERMENTATION. RACKING/SOUTIRAGE. CLARIFYING WITH EGG ALBUMIN. FILTRATION. TARTARIC AND COLOURING STABILIZATION. FILTRATION. BOTTLING.

ALCOHOLIC CONTENT: 10,5% VOL.

BOTTLE BEHAVIOUR / ADDITIVES

CAN BE KEPT BOTTLED FOR ABOUT 1 YEAR.

IT CONTAINS SULPHITES.

SUGGESTIONS

THE PERFECT CHOICE FOR RED MEAT, AND GREAT WITH HEAVY TRADITIONAL PORTUGUESE CUISINE ("COZIDO À PORTUGUESA", LAMPREY, "ROJÕES", GRILLED SARDINES). IT SHOULD BE SERVED AT ABOUT 14°C.