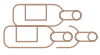




SANTA VALHA

by SOBREIRO DE CIMA

SANTA VALHA FRESH VINHO BRANCO



WHITE Wine
TABLE wine



GRAPES
Tradicionl of the region.

WINEMAKER Regina Bernardo and Luís Cortinhas



ORIGIN
Sandy and granitic soils of higher altitude, with predominant east solar exposure.



VINIFICATION AND MATURATION
Grapes harvested by hand. Reception with complete destemming. Soft crushing and pressing under inert atmosphere. Fermentation under controlled temperature of about 14°C.
Maturation in stainless steel tanks until bottling.



TASTING
Of pale yellow hue, it possesses an intense and fruity aroma, with exocitic notes of fruits, balanced by a good acidity.
It is a young, with no aging, where the varietal aromas stand out.



TRY IT WITH...
Excellent as an appetizer or accompanied by light meals, such as grilled fish, pizza and salads. Best served at 8°C. ¶



ANALYTIC DATA
Alcohol 13,0%

PACKAGE Glass bottle 750ml

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