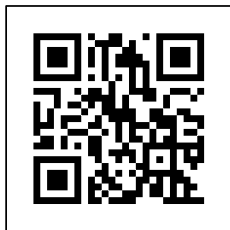


VALL DA NOGUEIRINHA

DOC WHITE 2024



VALLDANOGUEIRINHA.PT

VINEYARD

GRAPES: Viosinho, Gouveio e Rabigato

OENOLOGY

Selection of grapes at the cut and transport in perforated PVC boxes for better aeration of the grapes, directly to the winery. Vinification with crushing and total destemming. Fermentation in stainless steel vats at a controlled temperature. Storage in stainless steel.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

12,5 % Vol Total acidity: 6,2 gr/l

TASTING NOTES

Soft in colour and with an intense citrus and floral aroma marked by the nature of the grape varieties used. With plenty of structure and volume and an acidity that gives it freshness.