



EST 1647

CASA DA
SENRA
VINHO VERDE

PREMIUM | ALVARINHO &
LOUREIRO
VINHO VERDE | DOC | WHITE
2016

Region:	Vinhos Verdes, DOC
Sub-region:	Lima
Grape Variety:	Alvarinho and Loureiro
Altitude:	250-300 m
Sun Aspect:	South
Yield:	2000 botles (limited edition)

VINIFICATION

In our older vineyards we proceeded to a careful selection of the grapes that gave rise to this wine. The alcoholic fermentation took place in new French oak barrels in order to meet a unique and different profile. The wine aged during 12 months in barrels.

ANALYSIS

Alcohol:	12 % vol.
Total Acidity:	5,6 g/dm ³ (tartaric acid)
pH:	3

TASTING NOTES

Colour:	Golden
Aroma:	Floral aromas and notes of vanilla and smoke
Mouth-feel:	Dry, fresh and slightly fruity flavor with an excellent persistent after taste
Temperature for to drink:	10° - 12° C
Best food combination:	Accompanying codfish or grilled salmon with roasted potatoes, or roasted stuffed turkey. Also good with strong cheese, chorizo and dry fruits.

Winemaker: Eng. António Sousa