

CAZAS NOVAS

CAZAS NOVAS AVESSO 2014

VINHO VERDE WHITE DOC



TASTING NOTES With a good minerality, with hints of fresh vegetables, lime and grapefruit. It's a bodied wine but with a elegant and refreshing acidity.

VINEYARDS Unilateral cordon. 2,5x0,95m.
South facing vineyard..

SOIL Granite

VARIETIES 100% Avesso

MATURATION Slow and complete.

HARVEST Manual harvest into 18 kgs baskets.

VINIFICATION Destemmed, lightly pressed, settling for 48 hours. Fermentation with temperature control (low temperatures) in stainless steels vats for 18 days.

AGEING Aged sur lies for 4 months with batonnage..

PRODUCTION 6000 bottles of 0,75l

WINEMAKING Anselmo Mendes e Diogo Lopes

CHEMICAL PARAMETERS

ALCOHOL 12% vol. **pH** 3,3

RESIDUAL SUGAR 6 g/L **TOTAL ACIDITY** 6,9 g/L