

QUINTA da RAZA

Family Collection 1ª Edição

Magnum 3L



Product: Vinho Verde | White Wine | (DOC)

Grape Variety: 50% Alvarinho, 40% Avesso and 10% Azal

Vintage: 2019

Sub-Region: Basto

Alcohol: 13.5% vol.

Total Acidity: 7,0 g (tartaric acid)/l

Residual Sugar: 3,60 g/l

pH: 3.33

WINEMAKING PROCESS

Quinta da Raza Family Collection, a collection of unrepeatable wines from various vintages! Fermentation in 4-year-old, 500-litre, French oak barrels. Bâtonnage for 12 months in fine lees. Bottled 18 months after harvest.

TASTING NOTES

Intense, with a fruity and spicy aroma, the oak flavors are well integrated resulting in a high complexity wine with persistent flavor. It is a powerful wine with good aging potential. Suitable for vegans.

FOOD PAIRINGS

Seafood, fish, pasta, light dishes and meat dishes. As it ages, it accompanies pleasantly with cheese.

RECOMMENDATIONS

Service temperature: 8°C – 10°C

