



## POEMA NOVELLIS 2020

**Producer** Quinta do Louridal

**Country of Origin** Portugal

**Grape Varieties** 100% Alvarinho - White Wine

**Classification** Alvarinho Reserva, Monção e Melgaço, Vinho Verde - DOC

**Region** Monção e Melgaço, Vinho Verde

**Vintage** 2020

**Soil** Granitic Origin

**Vineyards** Four hectares, amphitheater layout; re-structured in the year 2000.

**Harvest** Hand harvested and carried in small 20Kg boxes during the early morning to take advantage of milder temperatures.

**Winemaking** Using only grapes from our vineyards. Soft pneumatic pressing in a low temperature inert environment to keep all the aromatic potential of the grapes. Cold decanting for 48 hours. Fermentation with local selected yeasts at 14-16 degrees Celsius for 6 weeks in small 1500/3000Lt vats.

**Aging** In fine lees for 6 months in small 1500/3000Lt vats, with periodic *battonage* at a controlled temperature, followed by bottling and a 6 month aging period in the bottle.

**Maloláctic** No

**Analysis** Alcohol 12,5°; Total sugars: 2 g/l; Total Acidity 6,5g/L; pH 3,14.

**Cork** Technical cork VINC NATURA.

**Tasting Notes** Citrus colour and a fresh aroma with predominance of citrus aromas, especially torange. In the taste it presents a good structure with a somewhat discreet acidity that gives it a great freshness.

**Gastronomy** Seafood and fish, Asian food, soft cheeses. Makes good company at any moment.

**Advice** Allow the wine to aerate before drinking. Serve at 10°C to drink at 12°C.

**Logistics** Bottles per box: 6; Bottle Weight: 1.33Kg; Boxes per pallet: 72; Lines by Pallet: 6; Carton weight: 8.2Kg; Pallet Weight: 575Kg; Bottle EAN Code: 560 030 087 864 1.

