



## POEMA ALVARINHO RESERVA 2019

**Producer** Quinta do Louridal

**Country of Origin** Portugal

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

**Classification** Alvarinho Reserva, Vinho Verde - DOC

**Region** Monção e Melgaço, Vinho Verde

**Vintage** 2019 - Numbered bottles

**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. Grape skin maceration of a percentage of grapes specifically selected for that purpose. 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 1500Lt vats.

**Aging** In fine lees for 24 months in small 1500/3000Lt vats, with periodic *battonage* at a controlled temperature, followed by bottling and several month aging period in the bottle. The Alvarinho grape variety benefits from prolonged aging which results in a more elegant, complex and textured wine.

**Maloláctic** No

**Analysis** Alcohol 12,5°; Total sugars: 2,4 g/l; Total Acidity 7,5g/L; pH 3,21

**Cork** Natural cork DS100+.

**Tasting Notes** Citrine color with greenish nuances. The aroma expresses a lot of complexity and freshness with some fennel notes. The taste is also quite complex with good structure and well integrated acidity. A long longevity is to be expected.

**Gastronomy** Fish roasts and white meats, seafood, Asian food, ham, soft cheeses. Makes good company at any moment.

**Advice** Allow the wine to aerate before drinking. Serve at 12°C to drink at 14°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: 560 030 087 867 2.

