



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: WOMEN WINEMAKERS		REGION: Minho, Portugal	
APPELLATION: Vinho Verde		VINTAGE: 2019	ALCOHOL: 9%
PRODUCER: Quinta Santiago		ATTRIBUTE: Vegan	
WINEMAKER: Joana Santiago			

GRAPES:

50% Loureiro; 50% Arinto

TERROIR:

Clay soils

VINES:

7.5h of vineyards 3-9 year old vines in clay soils at 70-100m. Drip irrigation to reduce water waste. No herbicides, natural compost using vine by-products. Hand harvested in the second week of September. Max. yields of 80hl/ha.

VINIFICATION:

Destemmed, gentle pressing. Cold settling for 48hrs. Cool stainless steel fermentation. Cross flow filtration, vegan fining (PVPP). Cold stabilised. T.A.: 6.2g/l. R.S.: 7.5g/l. Total SO2: 145mg/l.

MATURATION:

Aged in stainless steel vats for 8 month.

TASTING NOTES:

A typical wine from the Vinho Verde demarcated region: we love its fresh nose with balsamic notes and white flowers. Displays citrus colour. The aroma is elegant and complex with balsamic notes, white flowers and orange blossom. Crisp with freshness and minerality typical of the variety.

PARING SUGGESTION:

This refreshingly light wine is the perfect aperitif on a warm day: it's perfect with fish, seafood and white meat dishes.

SERVING TEMP:

6-8°C

AGEING POTENTIAL:

Up to 2 years.

