

VILA NOVA

VINHO VERDE 2016



Description:

Light pale yellow, this refreshing white wine has a nose and palate that shows fresh fruit, such as peach, with hints of orange blossom. There is a streak of minerality that makes for a bracing wine, with a well-balanced acidity and a freshness that carries through to the crisp, clean finish.

Winemaker's Notes:

Grapes for this Vinho Verde are hand-harvested from vines that are grown in granite soil. The must is fermented slowly in stainless steel vats at controlled temperatures of 59° F (15° C) for approximately 10 to 15 days. After fermentation, the wine is stabilized and then bottled.

Serving Hints:

This wine is ideally served chilled with all types of seafood and fish, especially sushi. It is an ideal wine for salads and light meals, or enjoying on its own.

PRODUCER:	Vila Nova
COUNTRY:	Portugal
REGION:	Vinho Verde DOC
GRAPE VARIETY:	50% Loureiro, 25% Arinto 25% Avesso
ALCOHOL %:	11%
RESIDUAL SUGAR:	7 g/l
pH:	3.3
TOTAL ACIDITY:	6 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	33.62	13.10	9.30	12.40	4x14	560027904032-2	7560027904033-8

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