

JARDIM DO MAR

VINHO VERDE DOC 2020



Concept: Vinho Verde's region exposes the entire area to the influence of the Atlantic Ocean, a phenomenon reinforced by the orientation of the valleys of the main rivers, which run east to west and facilitate penetration of the sea winds. This Atlantic influence, mostly granitic soils, mild climate, and high rainfall are reflected in the freshness, lightness, and elegance of the wines of this region.

Grape Variety: 60% Loureiro, 20% Arinto and 20% Trajadura.

Harvest: The harvest was carried out manually in the second week of September, using 20kg crates.

Oenologists: Mafalda Magalhães & Rita Cabral de Almeida.

Tasting notes: Clear pale yellow, this wine is extremely elegant, with a crisp and fruity bouquet marked by notes of green apple and lime. With a vibrant minerality and refreshing notes of citrus fruits.

Additional Information:

When arriving at the vinification center, the grapes undergo soft pressing at low pressures. The alcoholic fermentation happens in stainless steel vats under strictly controlled temperatures to preserve the most typical aromas of the varieties. Fermentation happens in contact with lees to keep the freshness of the wine. Serve between 8°C – 10°C.

Analysis: ABV: 12%

Logistics: EAN: 5600780341048 / Case: 6 75cl /Pallet: Euro-pallet of 105 cases