

# Alvarinho Premium 2019



**WINERY:**

Solar das Bouças

**APPELLATION OF ORIGIN:**

Regional Minho

**VINTAGE:**

2019

**GRAPE VARIETY:**

100% Alvarinho

**ALCOHOL:**

13,5%

**WINEMAKER:**

Fernando Moura

**FERMENTATION:**

Grapes completely destemmed. Fermentation in stainless steel vats at 18°C for 3 weeks. Aged in bottle for 3 – 6 months.

**TASTING NOTES:**

A beautiful citrine color. Floral on the nose, fruity and harmonious on the palate. Excellent potential to age in the bottle, but also perfect young.