

Alvarinho Premium 2020



WINERY:

Solar das Bouças

APPELLATION OF ORIGIN:

Regional Minho

VINTAGE:

2020

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.

Case: 6 x 750ml bottles

UPC: 860003855850