

QUINTA DE SANTIAGO VINHA DO CHAPIM 2023

PRODUCER: Nenúfar Real Sociedade Agricola Lda.












VINIFICATION NOTES

Manual Harvest from single parcel. Soft pressing and natural decantation.

Slow fermentation with indigenous yeasts in stainless steel vat and 5% barrel.

Aging for 11 months on the total lees.

Vegan.

	REGION SUB-REGION SOIL EXPOSITION	Vinho Verde Monção & Melgaço 7,5 ha Clay over granite
	ALCOHOL ACIDITY SUGAR PH	13 % Vol 7.6 g/dm ³ <1.5 g/dm ³ 3.1 mg/l
	ALVARINHO	100%
	CONTENTS BOTTLE BOX	75 cl. Burgundy 4 bottles
	COLOUR AROMA BODY	Citrine appearance Elegant and complex, showing wet stones vegetable and citrus notes and orange blossom. Rich, tension and persistence with the freshness and minerality.
		Starters, salads and sea fruits, a grilled sea bass, oysters, steamed clams, sautéed prawns, tuna, white meats.
	POSITION	Lateral
	TEMPERATURE	10°C / 12°C
		

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Tasting notes :
