



Morgadio da Torre

MORGADIO DA TORRE ALVARINHO WHITE 2019

TYPE: Still **COLOUR:** White

DESIGNATION OF ORIGIN: DOC Vinho Verde Alvarinho **REGION:** Vinhos Verdes

COUNTRY OF ORIGIN: Portugal

THE WINE

Morgadio da Torre is a superior quality Alvarinho. An exceptional white Vinho Verde which reflects the full character and potential of Alvarinho, one of Portugal's most characteristic varieties, which is gaining increasing appreciation worldwide.

TASTING NOTES **LAST TASTED: 2020**

Clear and bright, with a citrus yellow hue and greenish tints revealing its youth. The aroma reveals notes of yellow-fleshed fruits, such as nectarines and mangos, and light notes of white flowers, such as jasmine. On the palate it has a fresh profile, with well integrated acidity and an aromatic component of medium intensity. It is balanced and gastronomic. Persistent finish.

HARVEST YEAR

Warm, dry winter and spring, though with a lot of rain in April coinciding with the budding (sprouting) of the vine. Warm weather accelerated the growth, bringing the flowering forward to May. Summer with normal temperatures and some rain. A relatively dry harvest helped the quality of the harvest. The year ended rainy, replenishing the water reserves in the soil.

WINEMAKER: António Braga

VARIETIES: 100% Alvarinho

WINEMAKING

Morgadio da Torre is made using the most thorough winemaking techniques, in particular the protection of the must and wine against oxidation throughout the entire process, the use of gentle pneumatic presses to separate the must from the skins, static decantation and fermentation at controlled temperatures.

MATURATION

The wine is aged after fermentation for about 5 months on fine lees, which allows it to achieve the necessary quality for bottling in Sogrape Vinhos' facilities in Avintes. Bottling is preceded by fining, cold treatment and sterilising filtration.

STORE

Should be stored in a dry and cool place. The Alvarinho variety is renowned for its excellent potential for bottle ageing. It is expected that, given the best storage conditions, it will have a positive evolution for at least 5 years.

SERVE

It should be served at a temperature between 9°C-11°C.

ENJOY

It is an excellent wine to accompany roasted fish, seafood and rice broths.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 6,7 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,9 g/L ±0,5 | pH: 3,2 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,1 g | Energetic Value: 77 Kcal (321 kJ) | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2020-02-17 **BOTTLES PRODUCED:** 49.188

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

