

# **TECHNICAL CARD**

# PORTAL DO FIDALGO 2013

#### **IDENTIFICATION**

Wine exclusively produced from the *Alvarinho* grape. This grape has been recognized as the best and the finest Portuguese grape. It is cultivated in the Sub-Region of Monção and Melgaço, included in the Region of the "Vinho Verdes".

# WINEMAKING

From the previous selected vineyards, the grapes are exclusively transported in 20kg boxes and pressed to obtain a must of great quality. The must is clarified at 12°C for 48 hours and fermented under controlled temperature for 12-15 days.

#### **ORGANOLEPTIC CHARACTERISTICS**

Clear and bright, citrine colour, elegant and rich, mineral, with citrus notes blended with tropical flowers and fruits. The flavour is fruity, mineral and fresh, full-bodied and persistent, long finish with ALVARINHO typicality.

# CHEMICAL CHARACTERISTICS

Alcohol – 12, 5 % V/V Total Acidity (g of tartaric acid/l) – 6, 5 Sugars (g/l) - 2, 0

# PRESENTATION

Presented in type Rhine bottle, cinnamon colour, with complex tin capsule, label and back label, where you find all the information about the wine. Natural cork stopper, extra quality, size 45 x 24mm, marked "ALVARINHO".

CARTON CASES		EUROPALETE					
UNIT.	DIM. (mm)	LAYERS	QUANTITY BY LAYER	DIMENSIONS (mm)	WEIGHT (kg)		
6	348x211x151	8	12	120 x 80 x 153	800		
12	345x320x245	4	12	120 x 80 x 153	750		

# STORING

The bottles packed in carton cases should be stored without opening in a clean and airy place in normal conditions of temperature and humidity. The storing should not be done in places where there is sun exposition, or under a roof of easy warmness. The cases could not also be in direct contact with the floor. Cannot be stored in a contaminated or contaminative area, aromatic products, fuels, solvents, inks, pesticides, etc. Considering the short period of time in storing, it is not advised to put the cases downwards.

#### GASTRONOMY

It should be drunk between 10 - 12 °C., and can be drunk young. It has great aging potential in bottle. Excellent to be served with fish and shellfish, as well as, with some meat dishes. It is also great as aperitif.

Producer: PROVAM, Lda., Monção - Portugal. <u>www.provam.com</u> / geral@provam.com

ELABORATE	A	APPROVED	DATE		EDITION	
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