## Portugal, 2023 PENÍNSULA DAS VINHAS VINHO VERDE

## "The Charm of Vinho Verde"

This wine is made from grape varieties typical of Vinho Verde: Loureiro and Trajadura. Fermentation takes place at a low temperature to best preserve the wine's elegance and freshness. It is best served chilled, at around 8–10°C.

## **COLOR** Pale greenish-yellow

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AROMA Fruity aroma with notes of lemon, tropical fruit, and floral hints

**TASTE** Semi-sweet, fruity, with a refreshing acidity that balances the sweetness

**TIPS FOR USE** This Vinho Verde pairs well with various types of fish and seafood. The slight sweetness of the wine also makes it a great match for Asian cuisine, for example. It is also well-suited for salads or enjoyed on its own as a social drink.

| WINE TYPE                       | White wines |                  | PACKAGE   | SIZE     | 6 bottle(s)  |
|---------------------------------|-------------|------------------|-----------|----------|--------------|
| MANUFACTURER                    |             |                  | BOTTLE C  | LOSING   | Natural cork |
| ALCOHOL CONTENT                 | 9%          |                  | BOTTLE SI | ZE       | 0,75         |
| SUGAR CONTENT                   | 18 g/l      |                  | PRODUCT   | NUMBER   | 269001       |
| Norex Responsibility Indicator: |             |                  |           |          |              |
| Norex requirements              |             | Good             | Very good | Excellen | t            |
| Environmental friend            | )<br>Fult   | fills Norex requ | irements  |          |              |
| i ulliis Norex requirements,    |             |                  |           |          |              |

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

but we are waiting for more

information...



CASA

ERMELINDA est. FREITAS 1920



