




Brand		Bustelo
Type		Vinho Verde doc
Country.Region		Portugal/Vinhos Verdes
Year		2024

Grape Variety	Alvarinho
Soil Vineyards	Granitic

#### Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and then pressed. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 3 weeks at 12-14°C. After fermentation, it is aged for 3 months on fine lees, followed by bottling.

Alcohol	13% vol
Total Acidity	5,80g/L
ph	3,31
E/100ml	314 kJ/ 75 kcal




#### Wine Tasting Notes

Light straw colour. White melon aroma and tea leaf. Very voluminous and elegant on the palate.

#### Food Pairing

Goes well with salads and seafood dishes.

Wine capacity	750ml
Nº of Bottles	3.300
Stopper	Cork
	Vegan Wine