


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

Grape Varieties	Loureiro e Arinto
Soil Vineyards	Granitic

Winemaking

Hand harvested, 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	12,5% vol
Total Acidity	5,90g/L
ph	3,22
E/100ml	314 kJ/ 75 kcal




Wine Tasting Notes

Citrus colour. On the nose it's a little vegetal but elegant and spicy. On the palate it has good acidity and some vanilla.

Food Pairing

Goes well with oily fish dishes and dishes flavoured with curry.

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

