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| Brand |  | Bustelo |
| Type | | Vinho Verde doc |
| Country.Region | | Portugal/Vinhos Verdes |
| Year | | 2023 |

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| Grape Variety | Arinto |
| 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.

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| Alcohol | 12,5% vol |
| Total Acidity | 6,10g/L |
| ph | 3,16 |
| E/100ml | 305 kJ/ 73 kcal |




Wine Tasting Notes

Floral aroma, very exuberant. In the mouth the acidity is very present but well integrated. Citrus notes in the flavour and some volume.

Food Pairing

Goes well with Asian food and codfish "À Brás".

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| Wine capacity | 750ml |
| Nº of Bottles | 6.600 |
| Stopper | Cork |
|  | Vegan Wine |

