


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

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 2 weeks at 14-16°C. The end of fermentation takes place in new barrels where it is then aged for 6 months. After filling, it is aged for 4 months in the bottle.

Alcohol	13,5% vol
Total Acidity	5,35g/L
ph	3,10


Wine Tasting Notes

Straw yellow in colour, with a spicy nose and a very complex aroma. The palate is unctuous, with good acidity and a long finish.

Food Pairing

Fatty fish and white meat.



Wine capacity	750ml
Nº of Bottles	1.500
Stopper	Cork
	Vegan Wine