


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

Grape Varieties	Lote Ramadas "Fiel Blend"
Soil Vineyards	Granitic

Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and pressed after about 3 hours of maceration in the press. The must is then cooled 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. It ages in stainless steel tanks on fine lees for 6 months before being bottled.

Alcohol	11,5% vol
Total Acidity	7,45g/L
ph	3,25
E/100ml	301 kJ/ 72 kcal



Wine Tasting Notes

Cherry colour. Aroma of red fruits, especially strawberries. Very pleasant on the palate, with some jam and a fresh finish.

Food Pairing

Barbecue, white meats, salads, sushi and appetisers.

Wine Capacity	750ml
Nº of Bottles	1.500
Stopper	Cork



Vegan Wine

