

# CASA DE OLEIROS

## Technical Charts

Casa de Oleiros Vinhão | DOC VINHO VERDE | 0,75 L



<b>Vintage year</b>	2022
<b>Producer</b>	Manuel Nunes Costa Camizão
<b>Country of origin</b>	Portugal
<b>Wine-producing region</b>	DOC VINHO VERDE
<b>Grape variety</b>	100% Vinhão
<b>Analytic data</b>	
▪ % VOL.	12,0 % vol.
▪ Total acidity	8,0 gr./dm.3.
▪ Volatile acidity	0,22 gr./dm.3
▪ pH	3,39
<b>Organoleptic profile</b>	Young red wine, fruity, with red garnet colour. Has a structured body while expressing its good tannins in harmony with the red fruit flavour. Intense and persistent after-taste.
<b>Food pairing</b>	Reveals its single qualities by pairing it with rich food, just like the traditional cuisine from the North Region of Portugal. Suitable connoisseurs. To be served at the temperature of 10 - 12 °C
<b>Winemaker</b>	Jorge Sousa Pinto