CASA DE OLEIROS

Technical Charts

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



• Vintage year 2023

Producer
 Casa de Oleiros

• Country of origin Portugal

Wine-producing DOC VINHO VERDE region

• Grape varieties 100 % Alvarinho

· Analytic data

% VOL. 12,6 % vol.

Total acidity 7,0 g/dm.3

Volatile acidity 0,44 g/dm.3

pH 3,15

• Organoleptic profile After the meticulous selection of the grapes, careful

vinification follows to bring out the full potential of the ALVARINHO grape variety. This produces Casa de Oleiros Alvarinho, which has a clean citric colour. It has a predominantly fruity aroma, with exotic notes and harmonious, delicate, floral accents. The aftertaste is elegant

and long-lasting.

• Food pairing

On its own, and with all types of fish and shellfish, white

meats, salads, fruit salads, fruit and desserts. It should be

enjoyed at 10-12 °C.

Winemaker Jorge Sousa Pinto