## CASA DE OLEIROS

## **Technical Charts**

## Casa de Oleiros Arinto | DOC VINHO VERDE | 0,75 L



2023 Vintage year

**Producer** Casa de Oleiros

Country of origin Portugal

DOC VINHO VERDE Wine-producing region

**Grape varieties** 100 % Pedernã (Arinto)

Analytic data

% VOL. 12,9 % vol.

Total acidity 6,8 /dm.3

0,51 g /dm.3 Volatile acidity

> рΗ 3,19

· Organoleptic profile After the meticulous selection of the grapes, careful vinification follows to bring out the full potential of the

ARINTO grape variety. This produces Casa de Oleiros Arinto, which has a clean citric color. 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 is recommended to be consumed at 8°C.

Jorge Sousa Pinto Winemaker