



# VALE MERCÊ



Wine: PIPA DO CANTO WHITE

Year: 2024

Region: DOC Vinho verde, Portugal

Winemaker: Ricardo Magalhães

Grape Varieties: Arinto, Avesso, Trajadura, Loureiro

Viticulture: Grapes from Resende, single and bilateral cordon

Harvest: Manual harvest in September

Vinification: The grapes are destemmed and go directly to the press. The must is then decanted, leaving only the fine lees for fermentation. Fermentation takes place at a controlled low temperature. In the final stage, the best possible blend is made to maintain the desired characteristics

Aging: In stainless steel with fine lees

Tasting notes: Citrus notes of lemon and grapefruit combined with delicate floral nuances. On the palate, it shows vibrant and well-balanced acidity. Flavors of citrus and stone fruits blend harmoniously, culminating in a fresh and elegant finish

Food Pairing: A refreshing wine, ideal for a summer afternoon, though it also pairs well with richer dishes due to its acidity, as well as lighter preparations thanks to its elegance. It reaches its full potential when served between 7 and 10 °C

Analytical Parameters: Alcohol: 11,5 % vol.  
Total Acidity: 6,1 g/L  
pH: 3,15  
Residual Sugar: < 1,5 g/L  
Energy Value: 265 Kj/100cm<sup>3</sup>

