



VALE MERCÊ

Wine: Vale Mercê "Premium Selection Arinto

Year: 2024

Region: DOC Vinho verde, Portugal

Winemaker: Ricardo Magalhães

Grape Varieties: 100 % Arinto

Viticulture: Grapes grown in high-altitude vineyards (600 meters), in single and bilateral cordon system

Harvest: Manual harvest in September

Vinification: Only the must from the first pressing was selected. Fermentation occurred spontaneously, without the addition of selected yeasts. The wine aged for 6 months on fine lees, with delicate batonnage, contributing to the wine's complexity

Aging: Stainless steel tanks, on fine lees with batonnage

Tasting notes: Low greenish in color. On the nose, it reveals fresh notes of citrus fruits. On the palate, it stands out for its creamy texture and mineral character, typical of the Arinto grape, resulting in a wine that is both complete and complex

Food Pairing: Pairs perfectly with rich fish dishes, red meats, goat, lamb, turkey, duck, game, chicken, or any dish with cream or mushroom sauces. It also pairs well with Asian and Mediterranean cuisine. To reach its full potential, it is recommended to serve it between 7 and 10 °C

Analytical Parameters: Alcohol: 13,0 % vol.
Total Acidity: 6,2 g/L
pH: 3,18
Residual Sugar: < 1,5 g/L
Energy Value: 303 kJ/100cm³

