



# VALE MERCÊ



Wine: Vale Mercê Selected Blend White

Year: 2024

Region: DOC Vinho verde, Portugal

Winemaker: Ricardo Magalhães

Grape Varieties: 40% Loureiro, 20% Arinto, 15% Avesso, 15% Trajadura, 10% Alvarinho,

Viticulture: Grapes from Resende, single and bilateral cordon

Harvest: Manual harvest in September

Vinification: Only the free-run juice from the first pressing was selected for this wine. Fermentation took place without inoculation of commercial yeasts, under strict temperature control.

Aging: In stainless steel

Tasting notes: This blend results in a light and refreshing wine, with vibrant acidity that elevates it to another level. The combination of grape varieties offers flavor complexity, with harmonious citrus, fruity, and floral notes.

Food Pairing: A versatile gastronomic wine. Its freshness and balanced palate make it perfect for pairing with grilled fish and meats. Best enjoyed at a temperature between 7 and 10 °C

Analytical Parameters: Alcohol: 12,5 %vol.  
Total Acidity: 5,9 g/L  
pH: 3,21  
Residual Sugar: < 1,5 g/L  
Energy Value: 294 Kj/100cm<sup>3</sup>

