



Palacio de Brejoeira Alvarinho

REGIONAL MAP



Varietal: 100% Alvarinho

Soil: Granite-based and sandy.

Practice:

Appellation: D.O.C.

Alcohol %: 13.5

Residual Sugar: gr / liter

Elevation:

Dry Extract: gr / liter

Production: cs

ph: 3.23

Acidity: 6.9 gr / liter



Tasting Notes: Very complex aroma which is fruity and floral on the palate. In the fruit matrix, it reveals a background of citrus aromas combined with a complex set of ripe tropical fruits. In the floral matrix, a taste of lemon tree blossom and some notes of yellow flowers such as acacia. In terms of flavor, the wine reveals to be equally complex, with good body but simultaneously fresh. It is a very well balanced wine with aromatic complexity and a very pleasant end on the palate which is extremely long and persistent.

Vinification: after 6 months of maturation on fine lees it is then bottled. Drinks well right away but improves with more bottle aging.

Food Pairing: Ideal for pairing with fish and shellfish. Albariño food pairing also includes cheese, vegetarian dishes and - believe it or not - pork.

Accolades

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