

Brand: **ELA**  
Region: **Vinho Verde**  
Vintage: **2010**  
Type: **Medium Dry White Wine**  
Grape varieties: **Loureiro - 85%, Trajadura - 7.5%, Arinto - 7.5%**



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#### **The Region:**

The Vinho Verde appellation encompasses an area between the Minho and the Douro rivers, on the Northwest corner of Portugal. The temperate climate is strongly influenced by the Atlantic Ocean with the orientation of the river valleys facilitating maritime wind penetration. Most of the region lies on granite with low depth sandy soils that are poor in phosphorous and contain a natural high acidity.

#### **Winemaking:**

The grapes come from 15 year old vines carefully nurtured by the growers. At harvest, the grapes are collected by hand and transported to the winery where they are gently pressed by a pneumatic press. The must is then fermented at low temperatures between 14 and 16°C in stainless steel tanks.

Alcoholic degree: 10.5 % vol.

Total acidity: 5.6 g/l

PH 3.39

#### **Tasting notes:**

Light, floral, fruity with lemony flavours and slightly sparkling, are the hallmark of Vinho Verde. We selected the best grapes from the Minho Valley to create this fresh and young wine with wonderful fruity aromas and good acidity for complementing locally harvested seafood. Enjoy with your shellfish, cold meals, salads, or by itself with your girlfriend or significant other.

*Claudia Rodrigues - Winemaker*

**Recommended temperature to serve: 8-10°C**