

Brand: **ELA**
Region: **Vinho Verde DOC**
Vintage: **2015 – new vintage**
Type: **Medium Dry Rose Wine**
Grape varieties: **Vinhao - 60%, Borracal - 30%, Espadeiro - 10%**

88 points – Silver Medal
Highly Recommended
TASTINGS 7/8/16



The Vinho Verde Region:

This appellation encompasses the coastal area on the Northwest corner of Portugal, between the Minho and the Douro rivers. The temperate climate is influenced greatly 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, poor in phosphorous and containing natural high acidity.

Winemaking:

The grapes are collected by hand from 15 year old vines of vineyards owned by growers in the Viniverde Association. These are multi-generational landowners passionate about producing the best quality fruit. At harvest grapes are transported to Ponte da Barca winery owned by one of the member growers, where the fruit is gently pressed by a pneumatic press. The must is then fermented at low temperatures between 14°C and 16°C in stainless steel tanks.

Alcoholic degree: 10.0 % vol.

Total acidity: 7.4 g/l

PH 3.22

Tasting notes:

Fruity and fresh, a light wine with strawberry aromas and a fizzy finish. We selected the best red grapes from the Minho Valley to create this fresh and young wine with soft acidity and red berry fruit flavours. Enjoy with cold salads, shellfish, your favourite snacks or, on its own in a hot day.

Claudia Rodrigues - Winemaker

Recommended temperature to serve: 10-12° C