

LAGO

CERQUEIRA

VINHO BRANCO | WHITE WINE



VINHO BRANCO



TASTING NOTES

Lago White has a translucent colour, with a light effervescence that favours the release of its tropical and citric aroma with slight floral nuances that reflect the green landscape of the region. It reveals a great freshness on the mouth, with a vivid acidity resulting in a very pleasant and versatile wine.

THE VINEYARDS

The fruit for Lago White was manually harvested at the perfect maturation point from each of the parcels and carried immediately to the wine cellar to be processed.

WINEMAKERS NOTES AND VINIFICATION METHOD

White flower's notes on the nose. White fruit notes on the palate, such as pear, peach, apricot, lychees, pineapple, passion fruit and papaya.

The previously selected grapes were de-stemmed and slightly pressed. The extracted juice is decanted by gravity. It has then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is previously filtered and stabilized

FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances. Ideal to match with sushi, pasta, pizza, fish, seafood and also Asian dishes in general.

SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC). The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

TECHNICAL DETAILS

APPELLATION

Vinho Verde DOC, Portugal

HARVESTED

2023

BARREL AGING

None

RECOMMENDED TEMPERATURE

OF CONSUPTION 8-10° C

GRAPE VARIETIES

Loureiro, Arinto, Azal and Trajadura

RESIDUAL SUGAR

10 G/L

PH

3,3

TA

6

ALCOHOL BY VOLUME

10%

WINEMAKER João Cabral Almeida

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