QUINTA DO CRUZEIRO COLHEITA

VINHO VERDE



Varieties: Loureiro and Arinto

Vinification: Manual Harvest to 50 liters boxes (approx. 20kg). Total destemming. Pressing of whole grapes. Natural decanting at 10ºC. Fermentation with strict temperature control. Ageing on fine lees until blend formation. Gentle filtration and cold stabilization prior to bottling.

Colour: citric green

Aroma: fresh and delicate with notes of tropical fruits in a mineral background.

Palate: soft texture, balanced acidity, presents fruit in the mouth. Long and delicate ending. Complex with harmony.

Serving: Ideal as appetizer or with grilled fish and cooked seafood. Best enjoyed at a temperature between 8-10ºC.

Viticultor: Gonçalo Sousa Lopes

Winemakers: Hugo Línton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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