QUINTA DO CRUZEIRO UNFILTERED

VINHO VERDE



Grapes: Loureiro and Alvarinho

Vinification: Manual harvest in 50 liters boxes (aprox. 20kg). Pressing of destemmed grapes/whole berries, natural settling at 10ºC. Fermentation with strict temperature control. Ageing in fine lees until blend formation. No filtration or stabilization before bottling.

Colour: Citric green.

Aroma: Fresh and delicate aromas suggesting tropical fruits and a mineral background.

Taste: Soft texture, balanced acidity and well noticed minerality, presence of fruits in the mouth. Prolonged and elegant finish. Complex and harmonious.

Consume: Ideally with grilled fish or olive oil roasted dishes, and sea food. Should be served between 10 to 12ºC.

Ageing potential: If properly stored consume until end of 2035.

Viticultor: Gonçalo Sousa Lopes

Winemakers: Hugo Línton e Avelino Barros

Produtor: ADEGA CASA DA TORRE – BASLOP, Lda.

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