VINHO VERDE PAVÃO WHITE 750 ML



TECHNICAL INFORMATION

PRODUCER: VERCOOPE
LOCALIZATION: Agrela, Santo Tirso. Vinho Verde DOC.
VINTAGE: 2018.
APPELATION: VINHO VERDE.
AGEING: Young. In steel Vats.
ALCOHOL: 10 %.
RESIDUAL SUGAR: 11 – 13 g.
TOTAL ACIDITY: 5.4 – 7.0 g.
VOLÁTIL ACIDITY: <0.8 g/l.
CALORIES: 471 KCAL/750 ml.
PRESSION: < 1 Bar.
ANNUAL PRODUCTION: 1 Million of Bottles.
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 6 Bottles. Weight: 7,25 kgs.
EACH ROW: 25 Cases.
EACH PALLET: 100 cases (600 bottles) High: 149 cm; Length: 120 cm; Width: 80 cm. Weight: 758 kgs. | **Or with 125 cases** (750 bottles) High: 182 cm. Weight: 940 kgs.
TYPE OF PALLET: EURO
BOTTLE BAR CODE: 5601448215701
CASE BAR CODE: 15601448215708

TASTING NOTES

GRAPE VARIETIES: Arinto, Azal, Loureiro and Trajadura.
COLOUR: Citrus colour.
AROMAS: Citric fruits and green apples
TASTE: Fresh, crispy, good acidity. Well fruity, green apples and citric fruits flavours.
PARING: To accompany seafood, appetizers and light dishes.
SUGESTIONS: It shall be served at 6º - 8º. Drink young, ideally till one year and half after the harvest.
Keep the bottle rather on vertical. Protect from sunlight, high temperatures and humidity.

THE COMPANY - VERCOOPE, UCRL

Located in Agrela, Santo Tirso, in the Vinho Verde Region Demarcated Region, Vercoope – Union of Wine Cooperatives of Vinho Verde Region – was founded in 1964 with the aim of bottling and trade the wine produced in the Wine Cooperatives of Amarante, Braga, Famalicão, Felgueiras, Guimarães, Paredes and Vale de Cambra, and represents more than 5000 wine growers. With an annual production around 8 millions of bottles, Vercoope has now an outstanding place in Portuguese market as well in the most demanding markets over the word.

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