

Sparkling of Vinho Verde VIA LATINA Red 750 ML



TECHNICAL INFORMATION

PRODUCER: VERCOOPE
LOCALIZATION: Agrela, Santo Tirso. VINHO VERDE Region.
VINTAGE: 2019
APPELLATION: VINHO VERDE.
AGEING: Young. In steel Vats.
METHOD: Charmat
ALCOHOL: 11,5%.
TYPE: Brut
RESIDUAL SUGAR: 7- 9 g.
TOTAL ACIDITY: 5.4 – 8.0 g.
VOLÁTIL ACIDITY: <0.8 g/l.
SO₂: < 250 mg/l
CALORIES: 556 KCAL/750 ml.
PRESSION: 4 – 5.5 Bar.
ANNUAL PRODUCTION: 15'000 Bottles.
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 3 Bottles. Weight: 4,8 kgs.
EACH PALLET: 144 cases = 432 bottles
TYPE OF PALLET: EURO
BOTTLE BAR CODE: 5601448028356
CASE BAR CODE: 65601448028358

TASTING NOTES

GRAPE VARIETIES: Vinhão.
COLOUR: Between garnet and violet colour.
AROMAS: Red fruits and floral fragrances.
TASTE: Unusual and unique astringent taste. Vinous, full-bodied, balanced and intense red fruits taste. Present a smooth and pleasant mousse of bubbles. Ideal to who is looking for taste new discoveries.
PAIRING: To pair with typical dishes and all kind of grilled and roasted meat and all the celebrations.
SUGESTIONS: It shall be served at 10º - 12º. Drink young, ideally till 2 years and after the harvest.
 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, Guimaraães, Paredes and Vale de Cambra, representing 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 world.

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www.facebook.com/vercoope.

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