

**VINHO VERDE
PAVÃO
GRANDE ESCOLHA
Branco – White**



TECHNICAL INFORMATION

PRODUCER: VERCOOPE
LOCATION: Agrela, Santo Tirso. Vinho Verde DOC.
VINTAGE: 2018
APPELLATION: DOC Vinho Verde
AGEING: Young. In steel vats.
ALCOHOL: 11,5%.
RESIDUAL SUGAR: 5 –7g.
TOTAL ACIDITY: 5.4 – 7.0 g.
VOLÁTIL ACIDITY: <0.8 g/l.
SO₂: < 250 mg/l
CALORIES: 536 KCAL/750 ml.
PRESSION: < 1 Bar.
ANNUAL PRODUCTION: 100 000 Bottles.
WINEMAKER: João Gaspar.

LOGISTIC INFORMATION

EACH CASE: 6 Bottles. Weight: 7,7 kgs.
EACH ROW: 25 Cases.
EACH PALLET: 100 cases (600 bottles)
High: 158 cm; Length: 120 cm; Width: 80 cm. Weight: 770 kgs. **Or with 125 cases** (750 bottles) High: 198 cm. Weight: 996 kgs.
TYPE OF PALLET: EURO

TASTING NOTES

GRAPE VARIETIES: Arinto 40%, Alvarinho 30%, Loureiro 30%.
COLOUR: Citrus colour.
AROMAS: Lima, apple and peach. Presents a distinctive aroma profile.
TASTE: Fresh, crispy, good acidity and well balanced. Full of fresh orchard fruit and owner of an unusual taste.
PAIRING: To accompany seafood, appetizers and light dishes.
SUGESTIONS: It shall be served at 8º - 10º. 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 world.

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www.facebook.com/vercoope.

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