



PEQUENOS REBENTOS ALVARINHO | 2022

Made 100% with the Alvarinho variety, from grapes from selected winemakers from Melgaço and Monção, and the fruit of fermentation in stainless steel vats using *battonâge*. It is a wine with a strong varietal character, rustic and fresh, as well as round and aromatic, with the minerality that is so appreciated in this variety, and whose elegance and particularity can only be found in great world varieties.

Region: DOC VINHO VERDE

Source: Monção and Melgaço Sub-Region

Grape Variety: 100% Alvarinho

Soil: Granitic

Production: 27.000 Bottles 0,75L

Vinification: The bunches were destemmed and the grapes macerated for 8 hours, preceded by light pressing and decanting for 48 hours. Fermented at controlled temperature (14°-15°C) for 15 days. Aging duration of 5 months in stainless steel tanks with *battonâge*.

Alcohol: 13% | Total Acidity: 7.3 g/L | Residual Sugar: 3.6 g/L | Free SO₂: 35 mg/L | pH: 3.15

What the critics say:

93 points (0-100)_Decanter Top 10 “Best Alvarinhos/Albariños”

18 points (0-20)_Revista Vinhos

17 points (0-20) _ Revista Vinho Grandes Escolhas