



Classification	“Vinho Verde” Demarcated wine region (D.O.C.)		
Typo:	White		
Harvest:	2000		
Grape Varieties:	Avesso, Loureiro, Pedernã and Trajadura		
Area of vineyards:	Aprox. 10 Hectares		
Age of vineyards:	15 years (Average)		
Terroir:	Schist, with some granitic influence		
Average Production:	35 hectoliters/4,8 tons, per hectare		
Harvest:	100% manual, in 20kg boxes, during the first fortnight of October and with excellent weather conditions; the year was characterised by a weak fructification of the grape bunches due to rainfall during May. This has resulted in a low yield harvest but with very high fruit concentration.		
Winemaking:	Crushing and Pressing on horizontal <i>Vaslin</i> presses; Fermentation in stainless steel vats with temperature control. Malolactic fermentation → Stabilization → Clarification (if needed)		
Wood maturation:	Partially made for 40/50 days during malolactic fermentation in new Portuguese oak barrels (275 liters), medium toast.		
Bottling:	37.000 bottles of 750ml in May 2001		
Potential:	3/5 years, if well kept under the best condition;		
Analyse:	Alc. 11,4 by vol	Total acidity: 5,9 g/l	P.h.:3,31