

# CAZAS NOVAS

**Region:** Vinho Verde D.O.C.

**Type:** White Wine 2015

**Grapes:** 75% Avesso, 25% Loureiro.

**Vinification:** Manual harvest into 18 kg cases.

Destemmed, lightly pressed, settling for 48 hours, fermentation with temperature controlled in stainless steel vats for 18 days. Aged *sur lies* for 4 months with batonnage.

**Tasting Notes:** floral aroma, notes of orange blossom, pear and peach. The palate is full bodied with a citrus and vibrant acidity. Ends long and elegant.

**Physico-chemical data:** alc. 12%, total acidity 6.4 g / l, RS 4g/l

