



CASA JOSÉ PEDRO
TRÁS-OS-MONTES · PORTUGAL

CASA JOSÉ PEDRO VALPAÇOS BRANCO DOC 2022

Grape Varieties: Viosinho; Malvasia-Fina; Moscatel-Galego-Branco

Alcohol content: 13.5%

Serving Temperature: 8-10°C

Characteristics:

This white wine has an expressive aroma, with a strong presence of fruity notes reminiscent of tropical and citrus fruits, as well as a mineral touch. On the palate, it has good volume, refreshing acidity, great structure, and a long and persistent finish.

It is an excellent choice to accompany light dishes, such as salads, fish, and seafood. Its invigorating acidity and fruity profile perfectly complement these dishes, enhancing the flavors and balancing the textures.

Wine-making Process:

The grapes are destemmed and then undergo a slight pressing. The resulting must is then subjected to static decantation at a temperature of 10°C for 24 hours. Fermentation then takes place in stainless steel tanks at a temperature of 14°C. The wine aging process is carried out in stainless steel tanks.

Box Size: 224*151*327mm

Quantity: 6*750ml

Gross Weight: 7.25kg



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