

CAZAS NOVAS



CLASSIFICATION: Green Wine Subregion Baião

TYPE: White

HARVEST: 2010

GRAPES: Arinto (60%), Avesso (40%)

AREA OF VINEYARDS: Approximately 10 Hectares

AGE OF VINES: 10 to 20 years

TYPE OF SOIL: Granite

AVERAGE PRODUCTION: 45.67 hl / 6.2 tons per hectare

HARVEST: 100% by hand, in cartons of 20 kg, on September 15, 2009. Vintage with excellent weather conditions resulting in grapes with ripeness and balanced sound.

WINEMAKING: Grapes 100% de-stemmed, lightly pressed in a pneumatic press, followed by fermentation in stainless steel vats with temperature control.

Fermentation - Stabilization - Light Filtration

BOTTLING: 3,800 bottles in March 2010

POTENTIAL: up to 4 years, if stored under proper conditions

ANALYSIS: Alc. 12,5% Total Acidity: 5.4 g / l Ph: 3.33