

TECHNICAL INFORMATION

<u>Product:</u> VVB Alvarinho Deu La Deu

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IDENTIFICATION

Name: Alvarinho Deu La Deu

Region: Region of *Vinhos Verdes* - Sub-Region of Monção e Melgaço - Portugal

Product: Vinho Verde - White Wine

Vintage: 2012 Grape varieties (in %, in order of portion): 100 % Alvarinho

WINERY

Adega Cooperativa Regional de Monção, CRL*

- Elect Cooperative Cellar of year 2007 Reviewed "Revista de Vinhos" number 219, Feb.2008
- Reward with the Award "Empreendedorismo e Inovação" for the Ministry of Agriculture of Portugal, the 7 of December of 2008, during the event "Lisbon celebrates the wine"

OENOLOGIST

Eng. Fernando Moura

CLIMATERIC / SOLI CONDITIONS

Climate: Rain and cold in Winter, warm and dry in Summer (Mediterranean)

Soil: sandy texture

VINIFICATION TECHNOLOGY

Grape selection \blacktriangleright Extraction of must from the 1st and 2nd pressings \blacktriangleright Decantation (24 hours at 14° C) \blacktriangleright Controlled fermentation between 18-20 °C \blacktriangleright Racking \blacktriangleright Lot \blacktriangleright Primary filtration \blacktriangleright Storage \blacktriangleright Cold stabilisation for contact method \blacktriangleright Soil filtration \blacktriangleright Membrane filtration \blacktriangleright Bottling.

ORGANOLEPTIC CHARACTERISTICS

<u>Aspect:</u> Bright	Colour: Citrinous, with straw-yellow nuances						
	<u>Taste:</u> It confirms the predominant fruit aroma, well-balanced, steady, smooth and dry						

ANALITYCAL DATA

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PRESERVATION / AGEING BOTTLING BEHAVIOUR	ADDITIVES

Refining: Inox for 3 months

Ageing: minimum 1 month in bottle

Good - can remain bottled for 5-6 years, it looses its floral smell and gains dry fruit smells.

Contains sulphites

SUGESTIONS

Recommended dishes: as aperitif and with shellfish and white meat - Recommended drinking temperature: 12 $^{\circ}C$

Remarks: chilled in a cooler, it must be left to stand uncorked some time before drinking to be fully appreciated

Storage: cool place, with a constant temperature, under the cover of the light

AWARDS

Gold Medal: National Award from CVRVV, vintages 1995, 1997, 1998, 1999 and 2000

Silver Medal: National Award from CVRVV, vintage 2001; International Award Town of Oporto, vintages 1997, 1999

2nd Prize: National Award from CVRVV, vintage 2002, year 2003

3rd Prize (Bronze Medal): National Award from CVRVV, year 2004 and 2006

"Verde Honra" Prize: National Award from CVRVV, year 2005, 2007, 2008, 2009 and 2012

Silver Medal: Concours Mondial de Bruxelles, vintages 2004, 2006, 2010 and 2011

Silver Medal: Mundusvini Awards, vintage 2009 and in 2012 for the vintage 2011

"Diploma de Mérito": National Wines Awards 2011, vintage 2010

Gold Medal and Regional Trophy White Northerm Portugal: Decanter World Wine Wards 2012, vintage 2010

Best in Show - Decanter World Wine Awards 2012 - White Single Varietal over £10: vintage 2010

"Diploma de Mérito": National Wines Awards 2012, vintage 2011

PRESENTATION

BOTTLE				CASE				EUROPALETE				
TYPE	EAN	WEI <i>G</i> HT (kg)	DIMENTION (cm) Length x width x height	U Z	TYPE	ITF	WEIGHT (kg)	DIMENTION (cm) Length x width x height	LAYERS	QUANTITY /LAYERS	DIMENTION (cm) Length x width x height	WEIGHT (kg)
Reno AM 75 cl.	5601531101102	1,3	7 x 7 x 33,5	1	Carton	5601531101201	1,5	9 x 9 x 35	-	-	-	-
				3	Carton	5601531101515	4	25 x 8 x 43	12	9	120 x 82 x 113	435
				6	Carton	45601531101100	8	24 x 16 x 34	4	25	120 x 80 x 150	800
Reno 37,5 cl.	5601531101140	0,8	6 × 6 × 26	12	Carton	25601531101106	8,4	26 × 20 × 27	5	18	120 × 80 × 113	756

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Approved: Oenologist Date: 2013-03-18