

CASA DE OLEIROS

Technical Charts

Casa de Oleiros Pedernã | DOC VINHO VERDE | 0,75 L



Vintage year 2022

Producer Manuel Nunes Costa Camizão

Country of origin Portugal

Wine-producing region DOC VINHO VERDE

Grape variety 100 %Pedernã (Arinto)

Analytic data

▪ **% VOL.** 12,8 % vol.

▪ **Total acidity** 6,1 g /dm.3.

▪ **Volatile acidity** 0,38 g /dm.3

▪ **pH** 3,28

Organoleptic profile

Wine obtained from a careful selection of grapes of the Pedernã (Arinto) caste, 100% vinified in inox, of an intense citrine colour, it displays a clean intense nose, with tree fruit flavor and subtle tropical tones. In the mouth it is balanced, with a prolonged and pleasant ending.

Food Pairing

To be served at a temperature of 8°C as an aperitif or accompaniment to appetizers, as well as with all kinds of shellfish or bitter fish and white meats.

Winemaker

Jorge Sousa Pinto