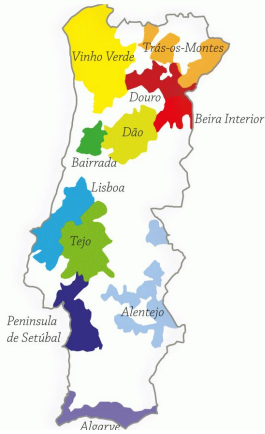




Vicente Faria Vinho Verde “Animus”

REGIONAL MAP



Varietal: 90% Loureiro 10% Arinto

Soil: Mainly granite-based and sandy.

Practice:

Appellation: Vinho Verde D.O.C.

Alcohol %: 10

Residual Sugar: gr / liter

Elevation: 100-150 mls

Dry Extract: gr / liter

Production: cs

ph:

Acidity: 6.5 gr / liter

Tasting Notes: On the nose shows fruited aroma, with hints of lime, melon and green apple. The palate is refreshing fizz, with a touch of sweetness that matches perfectly the natural acidity of the young wine.

Vinification: Carefully pressed grapes with low pressure, which are then subsequently fermented with low temperature.

Food Pairing : With sunny days, on a picnic, grilled fish, shellfish and chicken.



Accolades

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