

PIRES & TURNER

PIRES & TURNER ESCOLHA 2024 VINHO VERDE BRANCO DOC



WINE TASTING NOTES	Wine with a delicate scent revealing the combination of the two grape varieties that make up the blend. On the Avesso side we have a touch of white fruit and on the Alvarinho side, we have mature citrus flavors, green apple and a tropical touch bringing a fresh and aromatic tension to this blend. This Pires & Turner from 2024 with bright yellow coloring reveals a great intensity in the mouth, creating a pleasingly rich taste. The work of bottling is clearly noticeable, maintaining freshness and vivacity with a fruity finish.
VINES	Unilateral horizontal cordon 8.2 x 3.12 ft. Sloped South/West.
SOIL CONTENT	Granite.
VARIETALS	Avesso and Alvarinho.
CLIMATE	Mediterranean/Temperate (sub-region of Baião close to the Douro river considered similar to Continental climate with cold winters and hot summers).
HARVEST	Manual with 55 lb boxes.
WINE PRODUCTION	Destemming, light pressing, cold static decanting. Fermentation in stainless steel vats with controlled temperature for 18 days.
AGING	On the fine lees for 12 months with bâtonnage.
PRODUCTION VOLUME	6,600 bottles 0,75l.
WINEMAKER	Casa de Ventozela

ALCOHOL CONTENT 13% vol.