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## QUINTA DE SANTIAGO VINHA DO CHAPIM 2021










PRODUCER: Nenúfar Real Sociedade Agricola Lda.



### VINIFICATION NOTES

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Manual harvest from single parcel. Soft pressing and natural decantation. Fermentation with indigenous yeasts in stainless steel vat. Aging for 9 months on the fine lees. Vegan.

	REGION SUB-REGION AREA SOIL	Vinho Verde Monção & Melgaço 7,5 hectares Clay over granite
	ALCOHOL ACIDITY SUGAR SO2TOTAL	13.0% 7.6 g/dm <sup>3</sup> <1.5 g/dm <sup>3</sup> 75 mg/l
	ALVARINHO	100%
	CONTENTS BOTTLE BOX	750ml Burgundy 4 bottles
	COLOUR AROMA BODY	Citrine appearance Elegant and complex, showing wet stones vegetable and citrus notes and orange blossom. Rich, tension and persistence with the freshness and minerality
		Starters, salads, sea fruits, grilled sea bass, oysters, steamed clams, sautéed prawns, tuna, white meats
	POSITION	Lateral
	TEMPERATURE	10°C - 12°C
		

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Tasting notes :

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