



# DAVE

## *Alvarinho 100%*

**Tropical and stone fruit whit hints of floral aromas are the main scents of this spectacular white grape. The tannins of the skin, give us a feeling of softness and persistence, difficult to match in another grape with such freshness.**

### **Winemaking**

The grapes that give rise to this wine come from vineyards that are selected in accordance with their granitic soil and sun exposure.

The harvested is done by hand and a gentle crush initiates a journey of transformation. Six hours of skin maceration followed by a temperature-controlled fermentation with yeasts strains selected to enhance all the varietal flavors of the grape. The wine then undergoes a “*batonnage*” for three months which gives it even more softness and persistence.

### **Growing conditions**

The Atlantic influence that causes a mild climate, provides for the existence of green valleys and gentle maturations, resulting in naturally aromatic, light and refreshing wines.

**Bottles produced:** 5000  
**Winemakers:** Fernando Moura  
Pedro Campos

**Technical details:** 12,6 % Alc.  
4,8 g/L RS  
6,7 g/L TA

wines of  
portugal   
a world of difference