

# Veiga L'ouro Branco



VINHOS DE FAVAIOS

BRAND | Veiga L'ouro | REGION | Favaios, Cima Corgo  
GROUND Transição / xistoso |  
ALTITUDE | between 500 and 580m |  
CASTE | Moscatel Galego Branco, Viozinho, Cercial e Rabigato



## TECHNICAL INFORMATION

| Alc |Vol. 12.5% | Ph | 3.40 | Total Acidity | 5.20gr/L  
| Sugar | 0,6gr/L |



## WINEMAKING AND AGING

After crushing the grapes are subjected to a slight maceration film at low temperature. The must is fermented in a vat of stainless steel for 20 days at a temperature of 16 degrees.  
After alcoholic fermentation it is subject to stabilization and later bottling.



## TEST RESULTS

With a greenish citrus color, the aroma of the dominant variety - white Galician muscat, is complemented with a light aroma of white flowers.  
Presents a good minerality, Intense and smooth tasting.



## CONSERVATION

In a dry and cool place, avoiding excessive direct light. this wine it is ready to be consumed right after bottling.



## CONSUMPTION SUGGESTIONS

Served chilled, this wine is an excellent choice for accompany your daily meals. as well as moments of socializing among friends.

## PACKAGING AND PRESENTATION

Bottle 750ml  
Bordalesa Prestige

Box of 6 Bottles



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