



A Vilerma

Wine Cellar



White wine Vilerma harvest 2019

Our white Ribeiro comes from grapes grown only in our own vineyards of traditional wine production.

Varieties:

Treixadura (60%), Godello, Albariño, Loureira, Lado and Torrontés

Tasting notes

Colour: Pale yellow colour with verdant reflections.

On the nose: Fruit, flower and honey, stone-fruits such as plum and apricot and vegetable notes when young, acquiring nuances of complexity in the following two or three years after production.

On the palate: it is dry and smooth with a light touch of bitterness and a pleasant and unctuous finish.

With additional bottle ageing, this wine will develop its character in the following five to six years after production.

TECHNICAL DATASHEET

Alcoholic strength 12,8 % vol

Harvest: In September, in baskets each containing 20 kg of grapes

Pressing: Pneumatic press

Fermentation: Temperature-controlled at 15°C

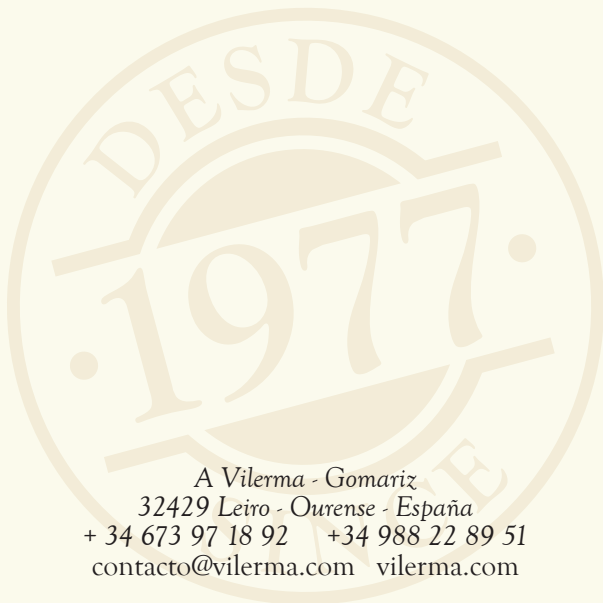
Racking: Static racking for 48 hours at 10°C

Bottling period: Summer 2018

Total acidity:	5.65 gr/litro
P.H.:	3.60
Volatile acidity:	0.30 gr/litro
Malic acid:	3.2 mg/litro
Residual sugar:	0.4 gr/litro
Dry extract:	24 gr/litro

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