



FONTE · DA · COBRA

Alvarinho

Legend says that at beginning of the 19th century the fountain FONTE DA COBRA (snake's fountain) was known by its "double side". During the day it was a must-see landmark for its beauty and fresh water, and during the night was seen launching smoke from its inside. After more than 200 years the fountain remains intact, leaving now a legacy full of history and mystique.

Fonte da Cobra Alvarinho comes from a passion for production of grapes and wine with an history with more than 30 years. The picking and transport of the grapes are done in a quick way from vine to the cellar. Located in Celorico de Basto region, the more interior region of Vinho Verde, being known for its high average altitude with the influence of the sea breeze almost inexistent.

Hot and dry summers and cold and rainy winters enhance the Alvarinho grape, giving a wine well structured but with an acidity well present.

KEY POINTS

Handpicked grapes into small boxes, with a wide selection at the vineyard only being harvested the bunches of grapes in perfect conditions of maturation and health. Total de-stemming. Soft pressing of the whole grape. Carrying of the grape juice into the vats by gravity. Cold clarification of the grape juice. Long fermentation at a controlled temperature. 5 months ageing on fine lees with regular *bâtonnage*.

TASTING NOTES

Wet stone nose with vegetable hints (green Pepper and tomato leaf). Complex and structured mouth, full of minerality associated with a wide untuosity and creaminess. Long and complex end with a vibrant acidity.

FOOD PAIRING

Very gastronomic wine. Can pair with cheeses or smoked meat, as well as codfish plates. Also paires perfectly with curry food. Should be served between 10-12°C.

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Vintage

2018

Denomination

Vinho Regional Minho

Varieties

100% Alvarinho

Production

3.000

Alcohol

13% vol.

pH

3,15

Total Acidity

7,2 g/L

Acceptable storage time

8 years

