WINE FACTSHEET



Some people say that the dog is the men best friend and, for sure, Turra borns in the name of companionship, friendship and dedication. An important part on the creation of this wine – the relation and union, it's the feeling we want to connect to our wine.

Turra Craft's concept is choose in each harvest the best parcel or grape of the vineyard that pump out on the winemaker's eyes. In 2019 it was chosen a 100% Arinto's parcel that had a wonderful behavior on the vine and during the harvest showed an extraordinary balance between maturation and acidity levels.

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. 9 months ageing on fine lees with regular *bâtonnage*.

TASTING NOTES

Closed on the nouse. Noble citric notes (hints of tangerine peel) wrapped in strong mineral notes. Mouth with texture and untuosity, full of minerality joined with notes of tangerine peel. Long and complex end with a balanced acidity.

FOOD PAIRING

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

Vintage 2019 Denomination Vinho Verde D.O.C. Varieties Arinto **Production** 1.100 Alcohol 12,5% vol. PH 3,17 **Total Acidity** 6.7 g/L Acceptable storage time 8 years

TUPPA

