

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 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 our wines in a peculiar way.

KEY POINTS

Blend wine where Arinto variety arises but is well supported by Azal, Loureiro and some Fernão Pires. Handpicked grapes into small boxes, with a great selection at the vineyard only being harvested the bunches of grapes in perfect conditions of maturation and health condition. 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

Pronounced fruity nose where tropical fruit arises (passion fruit) along with a slightly floral touch extremely elegant. Structured and creamy mouth, full of minerality where a fresh acidity arises. Long end where we can find wet stone and box tree.

FOOD PAIRING

Ideal as an appetizer as well as pairing with seafood, light salades or fish dishes. Should be served between 10-12°C.

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Vintage

2018

Denomination

Vinho Verde D.O.C.

Varieties

Azal, Arinto and Alvarinho

Alcohol

12,5% vol.

PH

3,11

Total Acidity

7,4 g/L

Acceptable storage time

5 years

TURRA

