

RAZA

CURTIMENTA

Product: White Wine

Grape Variety: Avesso

Vintage: 2024

Alcohol: 12,5% vol.

Total Acidity: 6,8 g (tartaric acid)/l

Residual Sugar: <1,50 g/l

pH: 3,21

WINEMAKING PROCESS

The grapes are harvested at their optimal ripeness, then destemmed and placed into centuries-old granite tanks, known as lagares.

Fermentation begins with indigenous yeasts in these granite lagares, with the must remaining in contact with the skins and pips, which imparts the wine's characteristic orange hue. The Portuguese term for this traditional winemaking method is "Curtimenta".

When approximately two-thirds of fermentation is complete, the wine is racked into stainless steel vats to finish fermenting. After alcoholic fermentation, the wine is allowed to settle naturally, and once clear, it is bottled.

TASTING NOTES

Due to the prolonged contact with the skins and seeds during fermentation, the wine has a golden color and a greater structure.

On the nose, aromas of laurel and tangerine peel stand out, in the mouth it is dry with great structure and persistence. Suitable for vegans.

FOOD PAIRINGS

Roast meats, fatty fish and strong cheeses

RECOMMENDATIONS

Service temperature between 10° - 12°C.



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VINHO REGIONAL MINHO | BRANCO | WHITE WINE | 2024

Este vinho branco de curta maturação é feito com uvas autóctonas em lagares de granito, com pé e leveduras indígenas, resultando num vinho complexo com uma aromática singular. Será e enorgulha-se com notas de especiarias, maçã e flores de campo. Este vinho branco é produzido em lagares tradicionais e este vinho branco é feito com uvas autóctonas em lagares de granito. This white wine is made from local grapes in granite lagares, with foot treading and indigenous yeasts, resulting in a complex colour, dry and full-bodied, with notes of spices, apple and flowers. Ideal with roast meats, fatty fish and strong cheeses. Serve at 10-12°C.

12,5% vol | 12,5% alc. vol. | 750ml

Produzido e engarrafado por: Produced and bottled by: Quinta da Raza, lda. Colégio de Beato - Portugal

PRODUCT OF PORTUGAL | www.quintadaraza.pt


 E: 314 kJ / 75 kcal por 100ml
 WINE-MODERATION
 CHOOSE SHARE | CARE
 0 000000 000000 0
 Decree-Let n.º 94/2023, de 20 de Abril
 > 0,50L e 1L
 Selo de Garantia
 Comissão de Viticultura da Região dos Vinhos Verdes
 MINHO
 CONTEÚDO EM SULFITE: ENTHALTS SULFITE
 CONTENT DES SULFITES: SOULFITES SUITEA- MINNHÄLLER-SULFITER



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PT- Vinho de Lagar,
 MM 1922 - Miguel Maria
 lagares por Miguel Maria
 Teixeira Coelho
 EN- Wine from the "Lagar"
 MM 1922 - "Lagares" by Miguel Maria
 of the Teixeira Coelho.