



# Morgadio da Torre

## MORGADIO DA TORRE ALVARINHO WHITE 2018

**TYPE:** Still **CATEGORY:** Varietal **COLOUR:** White

**DESIGNATION OF ORIGIN:** DOC Vinho Verde **REGION:** Vinhos Verdes

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Morgadio da Torre is a superior quality Alvarinho. This is an exclusive Vinho Verde White that reflects all the character and potential of the Alvarinho grape variety, which is one of the most distinctive in Portugal and increasingly appreciated around the world.

### TASTING NOTES

A beautiful colour with yellow tones and greenish tints due to its youth. On the nose, it is an aromatic wine with prominent notes of ripe yellow-pulped fruit, particularly peaches and ripe mangos. It has good volume and texture on the palate, and a very balanced acidity that adds vibrancy. This wine has a long and balanced finish with persistent fruity notes.

### HARVEST YEAR

The harvest year was characterized by high levels of rainfall and low temperatures throughout the vegetative cycle on the vine. This dynamic changed during the month of August, which saw a significant increase in temperature and very little rainfall. As a result, the maturation of the grapes took place under excellent conditions, and the resulting wines had both excellent aromatic expression and a very well-integrated acidity.

**WINEMAKER:** António Braga

**VARIETIES:** 100% Alvarinho

### WINEMAKING

The Morgadio da Torre is produced subject to strict enological controls to protect the must and the wine from oxidation throughout the entire process. Gentle pneumatic presses are used to separate the must from the grape skins; this wine is also subject to static decanting and fermentation at controlled temperatures.

### MATURATION

After fermentation, a maturation period of around 5 months on fine lees allows this wine to attain the necessary quality prior to its bottling at Sogrape Vinhos installations in Avintes. The wine is subject to fining, cold treatment and filtration before being bottled.

### STORE

Store in a cool, dry place. The Alvarinho grape variety is known for its excellent ageing potential in the bottle and can be aged for longer than the majority of white wines. If kept in good conditions, this wine should evolve positively for at least the next 5 years.

### SERVE

Serve at between 9°C-11°C.

### ENJOY

This wine pairs wonderfully with oven-cooked fish dishes, seafood and risottos.

### TECHNICAL DETAILS

Álcool: 13% | Acidez Total: 5,1 g/L (ácido tartárico) | Açúcar: 0,9 g/L | pH: 3,5

### NUTRITIONAL INFORMATION

Alcohol: 10.3g/100mL | Sugar: 0.1g/100mL | Energetic value: 76kcal (300 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: Yes | Gluten-Free

### RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



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v1. 2019-06-17

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