



QUINTA DO MONTINHO

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Alvarinho Reserva



TASTING NOTES:

Quinta do Montinho - Alvarinho Reserva, aged 12 month in French oak barrels, it's a wine that combines intensity and aromatic complexity with great freshness typical of alvarinho grapes and presents great longevity. Quinta do Montinho Reserva most distinguish characteristics are a complex aroma with notes of dried flowers, ripe lemons and vanilla, texture and freshness.

Producer: Primórdio - Wines & More, S.A.

Winemaker: Eng. António Sousa

Designation of Origin: Vinho Regional Minho

Variety: Alvarinho

Type: Dry White

Harvest: 2018

Colour: Light golden

Aroma: Complex, ripe citrus and spices notes

Taste: Large volume, structured, of great complexity

Alcohol Content: 13%

Longevity: Undetermined

Conservação: 14°C/18°C

Serve: 8°C/10°C

Suggested dishes: Traditional roasted dishes, roasted fish, lamb, white meats, prosciutto, hard paste cheeses

