

Torriano

TYPE AND APPELLATION

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White
Table Wine

WINEMAKERS

Lisete Lucas and José Neiva Correia

WINEMAKING

Cooled to 15°C, the must is vacuum filtered with perlites. The fermentation is achieved using specially selected yeasts, and the temperature is controlled between 16°C and 18°C.

TASTING NOTES

Straw color. Fresh aromas with a citrus twist. In the mouth the wine has a good acidity.

ALCOHOL 12.0% vol.	VOLATILE ACIDITY 0.50 g/L	pH 3.27
TOTAL SO₂ < 150 mg/L	TOTAL ACIDITY 5.28 g/L	CAPACITY 750 ml

CONSUMER TIPS

Accompanies fish dishes and seafood perfectly.
It can also be served as an appetizer due to its aromatic character.
Should be served at a temperature at ± 8 °C.

ADDITIONAL INFORMATION

As it contains SO₂ it should not be consumed by people who react to this compound and under the age of 18 years old.
It should be kept in a cool, dry place, and should be protected from light.

	MEASURES (cm)	WEIGHT (Kg)	UNITS
BOX	312x237x280	14	12
PALLET	1200x800x1600	860	720



ADEGA COOPERATIVA DE
SÃO MAMEDE DA VENTOSA