

Brand: **ELA**  
Region: **Vinho Verde DOC**  
Vintage: **2015 – new vintage**  
Type: **Medium Dry White Wine**  
Grape varieties: **Loureiro - 85%, Trajadura - 7.5%, Arinto - 7.5%**

**89 points – Silver Medal**  
**Highly Recommended**  
**TASTINGS 7/13/16**



**The Vinho Verde Region:**

This appellation encompasses the coastal area on the Northwest corner of Portugal, between the Minho and the Douro rivers. The temperate climate is influenced greatly by the Atlantic Ocean with the orientation of the river valleys facilitating maritime wind penetration. Most of the region lies on granite with low depth sandy soils, poor in phosphorous and containing natural high acidity.

**Winemaking:**

The grapes are collected by hand from 15 year old vines of vineyards owned by growers in the Viniverde Association. These are multi-generational landowners passionate about producing the best quality fruit. At harvest grapes are transported to Ponte da Barca winery owned by one of the member growers, where the fruit is gently pressed by a pneumatic press. The must is then fermented at low temperatures between 14°C and 16°C in stainless steel tanks.

Alcoholic degree: 10.5 % vol.

Total acidity: 6.0 g/l

PH 3.22

**Tasting notes:**

Light, floral, fruity with lemony flavours and slightly sparkling, are the hallmark of Vinho Verde. We selected the best grapes from the Minho Valley to create this fresh and young wine with wonderful fruity aromas and good acidity for complementing locally harvested seafood. Enjoy with shellfish, cold pasta meals, salads, or by itself.

*Claudia Rodrigues - Winemaker*

**Recommended temperature to serve: 8-10° C**