

# GLORIA ALVARINHO



Rich and complex lemony flavours are the hallmark of Alvarinho grown in the Northwest corner of the Iberian Peninsula. We selected the best grapes from the Vinhos Verdes region to craft a wine boasting rounded, smooth flavours complemented by vibrant acidity.

● TYPE: White Wine

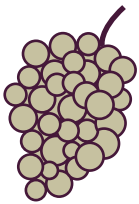
## DENOMINATION



Vinho Verde,  
DOC

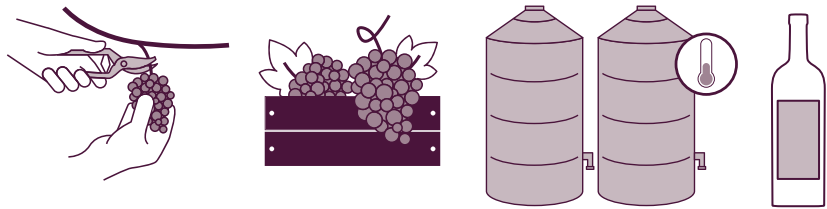
## GRAPE VARIETIES

100% Alvarinho



## TECHNOLOGY

Carefully pressed grapes with low pressure, obtaining a well clarified and clean must at aromatic and flavour level, which are then subsequently fermented with low controlled temperature.



## SPECIFICATIONS

**Total Acidity**  
6,5g/l (tartatic acid)

**Alcoholic degree**  
12,5%

**Temperature**  
Serve between 10°C - 12°C

**Consumption**  
Enjoy now but can age up to 3 years.



**AROMA**  
Fresh and fruity aroma with floral notes.



**FLAVOUR**  
Complex and intense flavour with tropical and mineral notes, which is perfectly balanced with its acidity.



**ENJOY WITH**  
The perfect appetizer or to accompany grilled fish, aged cheeses, white meats or seafood.

## LOGISTICS

### Bottle

Capacity: 0,75 L  
Dimensions: 7,72 x 32,2 cm  
Weight: 1,2 kg  
Barcode:  
5601815 241517



### Box

Units per box: 6  
Dimensions: 23,1 x 15,4 x 32,3 cm  
Weight: 7,8 kg  
Barcode:  
5601815 241524



CONTAINS: SULPHITES

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

[www.vicentefaria.com](http://www.vicentefaria.com) | [info@vicentefaria.com](mailto:info@vicentefaria.com) | +351 229 260 067