



QUINTA das FONTALTAS
Desde 1626



FONTALTAS ESCOLHA 2025

PRODUCER: Quinta das Fontaltas- Soc Agrícola Lda

WINEMAKER: Jorge Sousa Pinto

DESIGNATION/REGION: Vinho Verde D.O.C.

BRAND: Quinta das Fontaltas

YEAR: 2025

GRAPE VARIETY: Avesso, Arinto, Azal.

COLOR: White

CHARACTERISTICS:

Tasting Notes: Clear in appearance, it reveals notes of apricot on the nose. On the palate, it is smooth and balanced. The finish is soft and persistent.

Vinification: Careful selection of the best grapes. Whole-cluster pressing. Cold settling. Temperature-controlled fermentation (18°C). Aged on fine lees with stirring for two months.

Serving Temperature: 6 to 8°C.

LOGISTICS DATA:

Bottle: 750ml.

ANALYTICAL DATA:

Alcohol Content: 12.7%

pH: 3.30

Volatile Acid: 0.52 g/dm³ (a.a.)

Total Acidity: 6.5 g/dm³ (a.t.)

NUTRITIONAL INFORMATION (PER 100ML):

Energy: 304 kJ / 73 kcal

Fat: 0g

of which saturated: 0g

Carbohydrates: 0,3g

of which sugars: 0,3g

Protein: 0g

Salt: 0g