

# Garrett



## OCTAVE VINHO VERDE WHITE

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region.  
**Soil:** Granitic.  
**Vine Training Method:** Traditional and modern training systems  
**Average Production:** 50 hl/ha.  
**Grape Varieties:** Azal, Pedernã, Trajadura, Avesso and Loureiro.

#### VINIFICATION PROCESS / MATURATION

On arrival at the winery the whole grapes are pressed to obtain must. Cold static decantation for 24-48 hours. Fermentation at controlled temperatures of between 14-16 °C for 10-15 days. Aging on the fine lees for at least 2 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 9% vol.  
**Total Acidity:** 6.3 g Tart. Ac./l.  
**Reducing Sugar (G+F):** 15 g/l.  
**Appearance:** Clear, light yellow. Slightly petillant.  
**Aroma:** Young and fruity.  
**Taste:** Delicate and smooth, fresh and fruity. It is medium-dry wine to be drunk young.

#### SERVING

**Recommended serving temperature:** 6 to 8 °C.  
**Serving Suggestions:** Excellent with fish, shellfish and light aperitifs.



PRODUCT

Octave Vinho Verde White 750 ml

UNIT/BOX

12

WEIGHT PER CASE (kg)

14.5

VOLUME (LxWxH)

231 x 308 x 324 mm