



*Quinta São Gião is a family owned property located in Guimarães. The connection to the art expressed on our labels, serves as inspiration for the production of quality Vinho Verde. The brand's renewed image is an artistic interpretation of the soil, the vineyard and the commitment to excellence inspired by the artistic legacy of the painter Jorge Pinheiro.*

## QUINTA SÃO GIÃO ALVARINHO

### WHITE WINE SELECTED HARVEST

Vinho Regional Minho IGP

Ave sub-region

Harvest - 2019

100% Alvarinho

13,5% Alcoholic Graduation

Granitic soil

Winemaking - Engº Fernando Moura and Engº Pedro Campos

### WINE DESCRIPTION

Quinta São Gião Alvarinho is a wine with a distinct character that results from a winemaking process with pre-fermentative skin maceration and 6 months aging in fine lees. A small part aged in French oak barrels. A structured and complex white wine, with subtle notes of minerals and spices that complement the traditional essence of the Alvarinho variety.

It should be consumed at a temperature between 10°C and 12°C.

### PACKAGING

750ml glass bottle with cinnamon color (Bordalesa Elite Troncocónica model); Cork stopper; Gross weight: 1300 grams

**Bar code (EAN-13):** 5603131000069

Horizontal box 6 x 750ml in cardboard; Dimensions (approx.): Height = 160mm;

Width = 240mm; Length = 304mm; Approximate gross box weight: 8 kg

**Bar code (ITF-14):** 56031310000694

Pallet with 104 boxes 6 x 750ml; 8 lines with 13 boxes per line; dimensions (approx.):

Height = 1,45m; Width = 0.80m; Length = 1.20m

Approximate gross pallet weight: 850 kg

