

VIRGO

Torre do Frade – VIRGO 2011

PORTUGAL White Wine, Alentejo Region

PRODUCT DESCRIPTION

Vineyard Data

Vineyard area for our wine: **1,5 hectares (3,71 acres)**

Type of soil: **medium brown shale**

Green pruning: **no**

Clusters preventive treatment: **no**

Varieties used in the blend: **Arinto (70%), Viognier (20%), Antão Vaz (10%)**

Average of production: **8.000 kg/ha (7140,47 lbs/acre)**

Watering method: **drop-by-drop**

Harvest: **manual**

Harvest date: **17th August (Viognier); 31st August (Arinto); 1st October (Antão Vaz)**

Harvest period: **From 6:30 am to 11:00 am**

Wine Making

Alcoholic fermentation: **Inox troncoconic fermenter**

Fermentation period: **9 days**

Fermentation temperature: **15°C/19°C (59F/66,2F)**

Maturation

In the Inox: **100% of the batch**

In bottle: **since March 2011**

Production: **9.000 bottles of 0,75 l**

Analysis

Alcohol Content: **13%**

Total Acidity: **5,9 g/l**

PH: **3,19**

Residual Sugar: **1,5 g/l**



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Consumption&Service

Service temperature: **8°C (46,4F)**

Consume: **10°C/12°C (50F/53,6F)**

Glass: **Riedel - linha Vinum, modelo Sauvignon Blanc**

Food pairing:

The citric and tropical Aromas of this wine marry perfectly with salads and seafood, ideal for white meats and grilled fish without much seasoning in addition to oil, butter and herbs.

Suggestion - Duck leg confit & wild mushroom Risotto flavored with lemon zest.

Wine Storage

Bottle Positioning: **horizontal**

Temperature: **between 8°C/12°C (46,4F/53,6F) (or places without temperature variations)**

Humidity: **between 70% and 80% (or places without humidity variations)**

Direct Sales and General Contacts

Bernardo Bagulho Albino – Field / Management

Diogo Bagulho Albino – Marketing & Trade

Gonçalo Bagulho Albino – Sales

It is possible to visit the wine cellar by appointment only.

Phone:

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Estate Adress:

Estrada Nacional N372, km 53;

GPS Position – N 38 55.645, W 7 22.895

