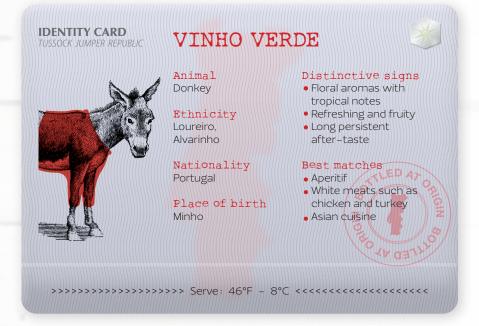
TUSSOCK JUMPER WINES.com





MY ROOTS

My grapes are carefully pressed at low pressure, followed by alcoholic fermentation at controlled temperatures between 16 and 18°C.

After fermentation, the wine goes through ageing in a stainless steel tank during which the fine lees in suspension are maintained.

Before bottling, the wine is filtered and cold stabilized.

APPELLATION

Vinho Verde DOC (PDO)

VIVINO ★★★★

3.7/5

MY ANALYSIS

Alcohol: 10.5% Total acidity: 5.4g/L Residual sugar: 11g/L