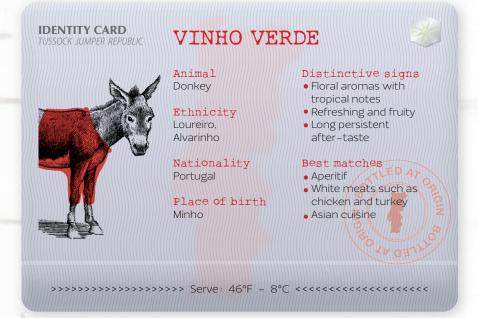
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MY ROOTS

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)

MY DIPLOMAS

Silver Medal China Wine & Spirits Awards 2022

VIVINO★★★★
3.7/5

MY ANALYSIS

Alcohol: 11% Total acidity: 5.1g/L Residual sugar: 11g/L