## 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)

## MY DIPLOMAS

Silver Medal China Wine & Spirits Awards 2022

VIVINO ★ ★ ★ ★ ★ 3.7/5

MY ANALYSIS

Alcohol: 11% Total acidity: 4.4g/L Residual sugar: 12g/L