

ACASO

VINHO VERDE WHITE

LUSOVINI
VINHOS DE PORTUGAL

PRODUCER: Lusovini

ENOLOGIST: Sónia Martins

Life is full of "happy accidents" or coincidences that sometimes lead us to the happiest moments of our experience. ACASO is a wine designed to celebrate those moments. Originated in the Vinho Verde Region, ACASO is produced using modern winemaking techniques in order to take advantage of the typical traditional grapes characteristics from that wine region.

TECHNICAL INFORMATION

Climate:	Continental—Mediterranean
Soil:	Granitic-Arenaceous rock, slightly acidic and poor in nutrients
Varieties:	Arinto, Loureiro and Trajadura
Production:	100.000 bottles
Winemaking:	Fermentation with a pelicular maceration and controlled temperature between 14 and 16°C
Aging:	No
Bottling:	2011

TASTING NOTES

Colour:	Intense bright yellow with greenish touch
Aroma:	Intense tropical fruit, some mango and lemon
Taste:	Very fresh, young and vivid in the mouth, the tipicity of Vinho Verde all around
Final Taste:	Intense, fresh and refreshing.

SERVICE SUGGESTIONS AND ADVICES

Service temperature:	Serve at 8°C.
Food pairing:	Great combination with white meats, fish, seafood, salads, soft chesses, Italian and Thai-food.
Cellar Advice:	Drink now or keep for 2 years in cellar coditions (low light and low humidity).

TECHNICAL DETAILS

Alcohol:	11% ALC. By VOL.
PH	
Residual Sugar	
Total Acidity	

LOGISTIC INFORMATION

Bordeaux bottle	EAN code	5600457600034
Box of six bottles	ITF code	1560045760003 1



PRODUCT PRESENTATION FILE

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