

Minha Mãe Ana Arinto 2023

PRODUCT SHEET



ORIGIN

Product: Vinho Verde Branco DOC
Region: Vinhos Verdes Region. Sub-Region of Ave
Area: 7,0 ha
Soil: Franco-sandy, Granitic Origin
Exposition: Predominance to the South, West

ANALYTICAL CONTROL

Alcohol: 12,50 % vol.
Sugar: 1,66 g/ dm³
Acidity: 7,0 g/ dm³
pH: 3,23

VARIETIES

Arinto: 100%

PACKAGE

Contents: 75 cl.
Bottle: Bord. Autor 75 cl
Box: 31,9m (H) x 24,5 cm (C) x 16,5 cm (L)

TASTING NOTES

Colour: Citrus
Aroma: Outstanding Aroma, with white fruit like pear as well as green tea notes.
Body: Mineral, salty and dry.

RECOMMENDED

Excellent to pair with white meat, shellfish and fish but you can also pair with snacks, salads and Oriental Food.

CONSERVATION

Position: Lateral
Temperature: 14°C / 18°C
Light: None or a few

MORE INFORMATION

Winemaker: António Sousa
Barcode: 5600279041916

quintadopacowinery.pt



QUINTA DO PAÇO

SÃO LOURENÇO DO DOURO

Minha Mãe Ana Premium 2023

PRODUCT SHEET



ORIGIN

Product: Vinho Verde Branco DOC
Region: Vinhos Verdes Region. Sub-Region of Ave
Area: 7,0 ha
Soil: Franco-sandy, Granitic Origin
Exposition: Predominance to the south

ANALYTICAL CONTROL

Alcohol: 12,50 % vol.
Sugar: 6, g/ dm³
Acidity: 6,0 g/ dm³
pH: 3,23

VARIETIES

Arinto: 60%
Avesso: 40%

PACKAGE

Contents: 75 cl.
Bottle: Bord. Autor 75 cl
Box: 31,9m (H) x 24,5 cm (C) x 16,5 cm (L)

TASTING NOTES

Colour: Citrus, with Lemon nuances
Aroma: Fantastic plum aroma with hints of white flowers
Body: Balanced, with freshness and minerality.

RECOMMENDED

Excellent to pair with white meat, shellfish and fish but you can also pair with snacks, salads and Oriental Food.

CONSERVATION

Position: Lateral
Temperature: 14°C / 18°C
Light: None or a few

MORE INFORMATION

Winemaker: António Sousa
Barcode: 5600279041916

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QUINTA DO PAÇO

SÃO LOURENÇO DO DOURO

Minha Mãe Ana Reserva 2023

PRODUCT SHEET



ORIGIN

Product: Vinho Verde Branco DOC
Region: Vinhos Verdes Region. Sub-Region of Ave
Area: 7,0 ha
Soil: Franco-sandy, Granitic Origin
Exposition: Predominance to the South, West

ANALYTICAL CONTROL

Alcohol: 12,50 % vol.
Sugar: 1,4 g/ dm³
Acidity: 5,07 g/ dm³
pH: 3,26

VARIETIES

Arinto: 100%

PACKAGE

Contents: 75 cl.
Bottle: Bord. Autor 75 cl
Box: 31,9m (H) x 24,5 cm (C) x 16,5 cm (L)

TASTING NOTES

Colour: Citrus
Aroma: With notes of vanilla and black tea and with a hint of apricot
Body: Full-bodied, creamy and immersive

RECOMMENDED

Excellent to pair with meat, shellfish and fat fish.

CONSERVATION

Position: Lateral
Temperature: 14°C / 18°C
Light: None or a few

MORE INFORMATION

Winemaker: António Sousa
Barcode: 5600279041916

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SÃO LOURENÇO DO DOURO