# 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



# Minha Mãe Ana Arinto 2024

#### **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: 1,5 g/ dm3

Acidity: 5,9g/dm3

pH: 3,22

# **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: 5600865648000



# 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

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



# Minha Mãe Ana Premium 2024

#### **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: 5,3 g/ dm3 Acidity: 5,8 g/ dm3

pH: 3,26

# **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: 5600865648017



# 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



# Minha Mãe Ana Rose 2024

#### **PRODUCT SHEET**



# **ORIGIN**

Product: Vinho Verde Rosé 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: 5,9 g/dm3 Acidity: 5,2 g/dm3

pH: 3,39

# VARIETIES

Padeiro: 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: Salmon

Aroma: Notes of ripe berries and strawberry jam

Body: Fresh, aromatic and persistent

# RECOMMENDED

Excellent to pair with Light meat, fatty fish and seafood

## CONSERVATION

Position: Lateral

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

# MORE INFORMATION

Winemaker: António Sousa Barcode: 5600865648024

