

CAZAS NOVAS

VINHO VERDE 'AVESSO'



The nose is fresh with scents of white peach and fresh herbs. The palate follows through with elegant acidity and flavors of grapefruit and lime.

Color: White

Grapes: 100% Avesso

Soil: Granite

Farming practices: sustainable

Fermentation: Cold fermentation in stainless steel for 18 days

Aging: 4 months on the lees with battonage

Production: 6,000 bottles per year