



pormenor

Bottling:

March 2025

Análises

Alcool: 11,70% vol.

PH: 3,41

Total Acidity: 6,02 g/dm3

Volatile Acidity: 0,5 gr/L

Residual Sugar: <0,6 g/dm3

So2 Free (mg/dm3): <15

So2 Total (mg/dm3): 51

Density (g/cm3): 0,9930

Dry Extract (g/dm3): 21,6

Allergens: Sulfite

Fit for Vegans: yes

Quantity produced and bottled

8.800 bottles 750ml

Vinification

Ginga is produced from a blend of typical grapes varieties from Douro region. The vineyards with age between 30 and 45 years old, are located in Barcos and Adorigo, planted on schist soil and 450 mts above the sea level.

We pretend this wine to be fresh, light in taste and with a good and pure expression of fruit and most of all, very easy to drink.

The grapes are picked early for the region in order to achieve a good balance between ripeness, natural acidity and a contained alcohol content. After careful selection at the sorting table, the grapes do a carbonic maceration in stainless steel tanks, with the whole bunch - not destemmed - before being pressed. After this process, the wine is aged in stainless steel tanks until bottling.

Fermentation was natural, with indigenous yeasts. As per all our wines minimum human intervention during the cellar work is achieved by avoiding any kind of additives.

Ginga is a naturally stabilised wine, unfiltered in order to keep its full expression, and for this reason it may create a deposit in the bottles. The potential but residual presence of a natural deposit in any way affects the quality of this wine.

Tasting notes

It has a very open, crystalline and bright red colour with a very fresh aroma of red fruit. On the palate, it shows a light structure with a juicy tannin and lots of red fruit, as well as a lovely acidity.

It has a very pleasant personality but at the same time relaxed, fresh, with lots of fruit and, above all it shows very easy to drink. Please drink this wine with a good company, lots of fun and good mood. Drink it slightly chilled, taking the risk of becoming addictive.

Garrafa 750ml



5 600762 914444

CAIXA 6x750ml



5 600762 914253

CAIXA 12x750ml



5 600762 914437

PORMENOR VINHOS, LDA

Sede | Cellar: Lugar de Gravio, 5120-084 Barcos, Tabuaco, Portugal

P.O. Box: Apartado 138, E.C. St. M. Feira, 4524-909 St. M. Feira, Portugal



GINGA

Grapes

Touriga Franca

Tinta Barroca

Producer

Pormenor Vinhos



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