



# GÉNESE 2024

## Technical Sheet

**Génese** is the origin; it symbolizes the roots of Manuel and Luís Cerdeira in Melgaço, their homeland.

Génese is from Monção and Melgaço, 100% Alvarinho grapes, carefully selected from vineyards in altitude. The winemaking process combines slow fermentation in stainless steel with partial malolactic fermentation and aging 20% of the wine in **Mixtus Barrels**—barrels crafted from different types of wood.

**REGION** Monção e Melgaço | Vinho Verde DOC

**VARIETIES** Alvarinho

**ALCOHOL** 12.5%vol.

**TOTAL ACIDITY** (g/dm) 5.4

**RESIDUAL SUGAR** Dry

**pH** 3.36

**VOLATILE ACIDITY** (g/dm) 0.49

### MOUNTAIN TERROIR

#### CLIMATE

Valley protected by mountains with low maritime influence. High-altitude vineyards with hot, dry summers and cold winters. The diurnal range is high during ripening, with hot days and cool nights.

Maturation is slow in these high-altitude vineyards, preserving elegance and acidity.

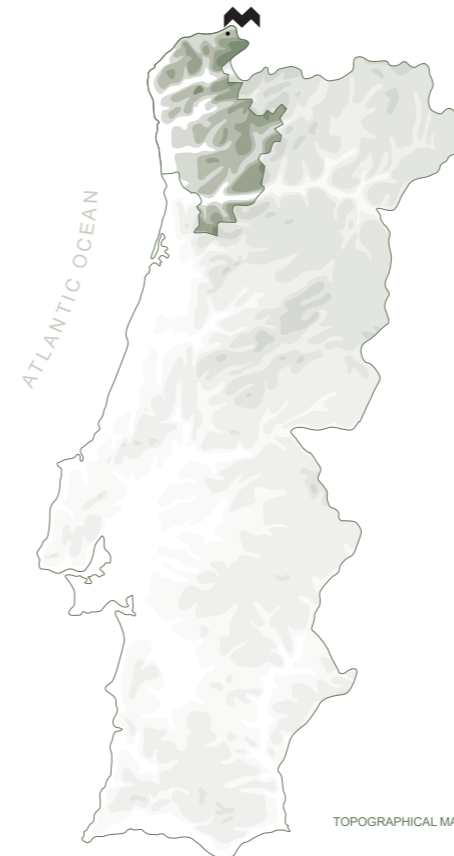
#### SOIL

Granite, low in clay and sandy. The soil is poor and acidic, shaping the wines with a high-acid profile.

#### WINE PROFILE

It has a medium-intensity yellow color, a deep and complex aroma, and a fresh, rounded, and persistent flavour. It also boasts excellent aging potential.

### Mountain Terroir



### AVAILABLE SIZES

