

850

DOC WHITE 2018

PORTUGAL

VINE

Grapes from the subregions Baixo Corgo and Cimo Corgo.

SOIL

Schistose.

HEIGHT

200-600 metres.

GRAPE VARIETIES

Malvasia Fina, Gouveia, Rabigato, Folgazão, Cerceal.

VINIFICATION

Complete destemming and crushing. Running-off method, with fermentation in stainless-steel vats at low temperatures, around 11 and 14°C, for approximately 20 days.

TASTING NOTES

Aromatically expressive, with notes of exotic fruit against a background of herbal aromas. In the mouth it feels silky and appealing. A pleasant wine for everyday.

RECOMMENDATIONS

The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. Best served at a temperature between 10 and 12°C. Ideal with salads, fruit or fish.

TECHNICAL DETAILS

Alcohol 12,5%vol

pH 3,47

Total Acidity 4,6 g/dm³

Residual Sugars 0,6 g/dm³

WINEMAKER

Ricardo Macedo

