## **TAVEDO**

## **BURMESTER TAVEDO WHITE 2021**

VINHO DOURO DOC | PORTUGAL





Total destemming and crushing. Running-off system, with fermentation in stainless-steel vats at low temperature of 12°C, for approximately 20 days.



Engaging aromas of sweet aromatic herbs, flowers and fresh fruit, standing-out the mineral presence. Balanced and with a stupendous acidity. In the mouth is strong, dense and refreshing.



Ideal to be served with salads, fruits and fish.



VINEYARDS

Grapes from the subregions of Baixo Corgo and Cima Corgo

SOIL

Schistous

ALTITUDE 500-600 metres

GRAPE VARIETIES

Malvasia Fina, Gouveia, Rabigato, Folgazão, Cerceal

TECHNICAL DETAILS

Alcohol 12,5% pH 3,39 Total Acidity 5,4 g/dm3 Reducing Sugars <0,6 g/dm3

WINEMAKER Ricardo Macedo



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.