



D.O.C. DOURO

DOUTUA WHITE 2021

DouTua Branco Wine (White wine) comes from altitude, where the landscape is the meeting between the river Douro and the River Tua.

João Fernandes

VINEYARD

LOT OF GRAPES FROM VINEYARDS WITH SCHIST SOILS PLANTED IN ALTITUDE, ONE WITH APPROXIMATELY 10 YEARS OF AGE, AND ANOTHER QUITE OLD WITH MORE THAN 70 YEARS OF AGE WITH SEVERAL GRAPE VARIETIES. BOTH ARE LOW-YIELDING, AND ONLY WITH NATIVE DOURO GRAPE VARIETIES, MOSTLY VIOSINHO AND RABIGATO AND WITH LESS QUANTITY GOUVEIO AND CÓDEGA DO LARINHO.

VINIFICATION

THE GRAPES WERE PICKED BY HAND INTO 20KG BOXES. DIRECT PRESSING OF WHOLE GRAPE BUNCHES. SUBSEQUENT ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS WITH THE AIM OF PRESERVING ALL THE PRIMARY FRUIT FLAVOURS, ACCOMPANIED ON THE PALATE BY A VIBRANT FRESHNESS AND MINERAL SENSATION.

BOTTLING

ON 9 DE MARCH 2022, BOTTLING TOOK PLACE OF 4200 750ML BOTTLES.

TASTING NOTE

BRIGHT STRAW COLOUR.
PRIMARY FLAVOURS OF CITRUS FRUIT, WITH FRESH NOTES OF ORANGE FLOWERS.
THIS WINE HAS A VIBRANT FRESHNESS, HIGH MINERALITY AND A CERTAIN UNCTUOUSNESS. IT DISPLAYS GREAT VERSATILITY FOR ACCOMPANYING A VARIETY OF DIFERENTE FOODS SUCH AS FISH AND SEAFOOD, WHITE MEAT AND SOFT, UNCURED CHEESES.
SERVE BETWEEN 10°C A 12°C.

TECHNICAL DETAILS

ALCOHOL: 13 % | TOTAL ACIDITY (TARTARIC ACID): 5,8 g/L
SUGAR: 0,6 g/L | PH: 3,12

NUTRITION INFORMATION (TYPICAL VALUES FOR 100ML)

ALCOHOL: 10,3 g | SUGARS: 0,06 g | ENERGY VALUE: 73 Kcal

OENOLOGY

2PR (DUPLO PR OENOLOGY SERVICES, LDA).

