



D.O.C DOURO WHITE

FOZTUA RESERVA WHITE 2023

Foztua reserva white wine comes from white grapes carefully selected from the steepest and fresh slopes from Douro.

João Fernandes

VINEYARD

WHITE WINE MADE FROM CAREFULLY SELECTED WHITE GRAPES ON THE COOLEST SLOPES OF THE DOURO, GOUVEIO (45%), RABIGATO (30%) AND ARINTO (25%), FROM GRANITE SOIL PLOTS AT AN ALTITUDE OF 550 M.

VINIFICATION

MINIMUM INTERVENTION VINIFICATION. GRAPES HARVESTED BY HAND IN 20 KG BOXES. DIRECT PRESSING OF WHOLE GRAPE BUNCHES. FURTHER ALCOHOLIC FERMENTATION IN STAINLESS VATCHES AT CONTROLLED TEMPERATURE. AFTER ALCOHOLIC FERMENTATION, 30% OF THE BATCH PASSED INTO NEW FRENCH OAK BARRELS WHERE IT REMAINED IN CONTACT WITH THE "SLUDGE" FOR 9 MONTHS.

BOTTLING

1333 BOTTLES (75mL)
WERE BOTTLED ON 3 NOVEMBER 2022.

TASTING

CLEAR WHITE WINE WITH GREENISH HINTS. ON THE NOSE, A FRESH PROFILE STANDS OUT, WITH NOTES OF RESIN, MANGO AND SOME SPICE. THE WOOD IS WELL INTEGRATED AND ADDS COMPLEXITY TO THE SET. IN THE MOUTH, THE WINE'S ATTACK IS BROAD AND WIDE, WITH CRYSTALLINE ACIDITY. ENDS LONG AND ELEGANT.

BEST SERVED BETWEEN 10°C TO 12°C

HARMONIZATION

WINE GOES WELL WITH CHEESE. GOOD PAIRING WITH SALMON FILLET ACCOMPANIED BY GREEN BEANS. THE ACIDITY OF A GOOD SALMON WITH THE ACIDITY OF THE WINE COMBINE PERFECTLY. FOR THE SAME REASON, PALHAIS CHEESE WILL ALSO BE A GOOD OPTION, WITH DRIED FRUITS (WALNUTS OR ALMONDS).

TECHNICAL DETAILS

ALCOHOL: 12,6% | TOTAL ACIDITY: 6,4 g/L (TARTARIC ACID)
SUGAR: 0,82 g/L | PH: 3,17

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 ML)

ALCOHOL: 10,3 g | SUGGAR: 0,1 g | ENERGY VALUE: 74 Kcal

OENOLOGY

PEDRO GUEDES



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