



DONAMATILDE

FAMILY OWNED ESTATE



DOURO WHITE WINE 2019

YEAR OF HARVEST
2019

TYPE OF WINE
Still D.O.C. Douro wine with the special designation Reserve

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
Arinto, Viosinho, Rabigato and Gouveio

WINEMAKING
Hand-picked grapes in 25 kg containers; grape selection prior to crushing; gentle pressure; fermentation in 300 liters oak barrels

AGING
Aging for 6 months in 300 liters oak barrels

COLOUR
Light straw colour

AROMA
Intense aroma, initially smoky from aging in wood, followed by a tropical and warm character with pineapple, mango and peach

FLAVOUR
In the mouth it is a wine of great elegance where the smoked aromas of aging in wood predominate and which are balanced with the acidity that gives it freshness and a very long aftertaste

IDEAL TEMPERATURE TO DRINK
10 - 12 °C

RECOMMENDATIONS FOR CONSUMPTION
Keep the bottle laid down away from light; the wine is filtered and ready to drink; after opening the bottle the wine should be consumed within 24 hours

Alcohol Content (%): 13.7
Total sugar (g/l): 0.8
Dry residue (g/l): 21.6
Total acidity (g/l): 5.3