

FAMILY OWNED ESTATE



SOURO WHITE WINE

YEAR OF HARVEST 2023 TYPE OF WINE

Still D.O.C. Douro wine

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 under controlled temperature

AGING 6 months in stainless steel

COLOUR Citrine with greenish higlights

AROMA

Intense and complex with hints of ripe fruit such as peach and apricot, later evolving into tropical notes.

FLAVOUR

In the mouth, it is silky and unctuous. It has a very present acidity that extends throughout the tasting, making the wine very persistent and long-lasting.

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 (%): 13.5 Total sugar (g/l): 0.60 Ph (g/l): 3.53 Total acidity (g/l): 5