



DONAMATILDE

FAMILY OWNED ESTATE



DOURO WHITE WINE 2024

YEAR OF HARVEST
2024

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 highlights

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 (%): 12.5
Total sugar (g/l): 0.60
Ph (g/l): 3.50
Total acidity (g/l): 5.2