



# DONAMATILDE

FAMILY OWNED ESTATE



## DOURO WHITE WINE 2025

YEAR OF HARVEST  
2025

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 (% vol.): 13.5  
Total sugar (g/l): 0.6  
PH: 3.47  
Total acidity (g/l): 5