



DONAMATILDE

FAMILY OWNED ESTATE



DOURO DOC WHITE WINE 2024

YEAR OF HARVEST
2024

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

ORIGIN AND SUB-REGION
Douro – Cima Corgo

GRAPE VARIETIES
Arinto and Viosinho

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 and multi-layered aroma, starting with ripe fruit, passing through tropical fruit and ending with notes of vanilla

FLAVOUR
In the mouth it shows some complexity due to its aging in wood, an evident acidity and unctuousness that gives the wine volume 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 (%): 13.5
Total sugar (g/l): 0.9
PH: 3.46
Total acidity (g/l): 5.3