

PORTAL D'AZENHA GR.RES.MAGNUM WHITE



Douro Doc, Portugal.



50% Arinto, 50% Rabigato.



2016



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



Vinification process : manual selection of grapes at the entrance of the cellar. Total destemming and cold skin maceration of 8 hours. Soft pneumatic pressing, followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C.

Cellaring : "elevage" for 9 months in the same barrels (35% new oak) "en sur lie", stirring "battonage" every 15 days.

Alcohol content : 13.5% by Vol.



Color : intense citrine with green reflections.

Aroma : in the nose this wine reveals unusual complexities, exuberant aroma of white stone fruit supported by distinct minerality and subtle notes of vanilla.

Taste : fruity, remarkable volume in the mouth, elegant well balanced and finishes with crispy freshness that gives it persistence and longevity.



Excellent to accompany seasoned delicatessens, delicacies based on oven baked fish, grilled white meats, stews and soft cheeses.

Best served : 18° C.



EPAL, 100 boxes of 6 x 75cl.

