

PORTAL D'AZENHA RESERVA WHITE



Douro Doc, Portugal.



40% Gouveio, 30% Arinto, 30% Viosinho.



2019.



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 on the sorting table before entering the cellar. Soft pneumatic pressing followed by fermentation in stainless steel vats for 3 weeks at 15° C.

Cellaring: finished alcoholic fermentation in French oak barrels : 20% new, 80% used. Aged during 6 months in barrels with a weekly " battonage".

Alcohol content : 13% by Vol.



Color : defined citrine with greenish tones.

Aroma : Exuberant exotic/tropical fruit, where mango and papaya stand out. Citrus, slight vanilla and floral nuances.

Taste : fruity, fresh, pleasant volume in the mouth, demonstrates a good and delicate structure with a persistent finish.



Excellent as an appetizer or to accompany light charcuterie, seafood, grilled white meats and soft cheeses.

Best served : 8° C.



EPAL, 100 boxes of 6 x 75cl.

