

PORTAL D'AZENHA DOC WHITE



Douro Doc, Portugal.



40% Viosinho, 40% Gouveio, 20% Arinto.



2022



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 do Marão. The soil consists mainly of granite and slate.



Vinification process :

Total destemming, soft and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at low temperature (13° C).

Cellaring : 2 months in bottle.

Alcohol content : 12.5% by Vol.



Color : pale yellow.

Aroma : attractive and sweet, nectarines, white plums and apricots combined with green currant and subtle floral notes with a "juicy" sensation of freshly squeezed fruit.

Taste : lively and young fruit, crisp and fresh. Balanced by freshness, fruit, density and concentration, good complexity.



Excellent as an appetizer or to accompany starters and seafood. Best served at 8°C.



EPAL, 100 boxes of 6 x 75cl.

