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Doural I.G. Regional Duriense White 2013

IG Terras Durienses | Portugal

Vine

Grapes coming from the sub-region "Cima Corgo".

Soil

Schistose.

Height

500-600 meters.

Grape Varieties

Malvasia Fina, Gouveio, Rabigato, Cerceal, Folgazão.

Vinification

Total destemming and crushing. Running-off method with fermentation in stainless-steel vats at a temperature of 12°C. Matures in stainless-steel vats.

Tasting Notes

Exuberant nose with fruity and floral notes. In the mouth it reveals a good acidity in a well balanced set. And has a seductive and persistent finish.

Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations and the bottle must remain in a horizontal position. Ideal to be served with salads, fruits, pasta and fish dishes, at a temperature between 10 and 12°C (50-53,6°F).

Technical Details

Alcohol	12,50 %vol
pH	3,31
Total Acidity	4,90 g/dm ³
Residual Sugars	0,40 g/dm ³

 **Winemaker** Ricardo Macedo

