

Tavedo Douro D.O.C. White 2012

DOC Douro | Portugal

Vine

Grapes from the sub-regions "Baixo Corgo" and "Cima Corgo".

Soil

Schistose.

Height

500-600 meters.

Grape Varieties

Malvasia Fina, Gouveio, Rabigato, Folgazão, Cerceal.

Vinification

Total destemming and crushing. Running-off system, with fermentation in stainless-steel vats at low temperature of 12°C, for approximately 20 days.

Tasting Notes

Engaging aromas of sweet aromatic herbs, flours and fresh fruit, standing-out the mineral presence. Balanced and with a stupendous acidity. In the mouth is strong, dense and refreshing.

Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations and in a horizontal position. Ideal to be served with salads, fruits and fish dishes, at a temperature between 10 and 12°C.

Technical Details

Alcohol	12,50 %vol
pH	3,40
Total Acidity	4,90 g/dm ³
Residual Sugars	4,00 g/dm ³

Winemaker

Francisco Gonçalves

