

QUINTA DONA LEONOR COLHEITA BRANCO 2018



DENOMINATION : DOC Douro

VARIETIES: Malvasia Fina,
Rabigato and Viosinho

TOTAL ACIDITY: 6,5 g/l

pH: 3,1

ALCOHOL: 12,5 %



Harvest, vinification and bottling in the estate.

Bottling: february 2019

Total production: 2500 bottles

First trade: march 2019

Harvest

The year occurred normally, with precocious maturation of the grapes and harvest in late august. The excellent quality of the grapes allowed to get their best in order to achieve a perfect wine.

Vinification

This wine is produced from the varieties Malvasia Fina, Rabigato and Viosinho, selected from the estate, located between Régua and Santa Marta de Penaguião. The grapes were harvested and carried to the winery in 25 kg boxes.

The traditional "bica aberta" method was used for the vinification, with controlled fermentation temperature (16° C), for 15 to 20 days.

Tasting notes

This wine presents a citrus colour. Fresh fruit with tropical hints, very pleasant aromas. Good balance between body and the delicate acidity.

These are very good reasons to make this Douro white wine truly remarkable.