



PRODUCER PROFILE

Estate owned by: The holding Gestvinus
Winemaker: José Maria Soares Franco
Total acreage under vine: 375
Estate founded: 2007
Winery production: 277,484 Bottles
Region: DOC Douro
Country: Portugal

Tons de Duorum White 2023

WINE DESCRIPTION

Tons, which translates to mean "tones," de Duorum is inspired by the bright colors that result from the reflection of the sun on the Douro River, which creates different tones in the vineyards. This wine expresses the terroir of the Douro Region, the result of a unique interaction between nature and human effort.

Upon arrival at the winery, the grapes are de-stemmed and gently crushed, followed by pre-fermentative maceration at low temperature for 12-24 hours. The grapes are then pressed and fermentation takes place at controlled temperature between 14°C - 16°C.

TASTING NOTES

Tons de Duorum has a sunny lemon yellow color and an intense aroma dominated by tropical and citrus fruits. Additionally, the wine finishes with everlasting flavors of flowers, crystallized fruits, and strident minerality.

FOOD PAIRING

Pair this wine with sushi, ceviche, shellfish, cioppino, and grilled poultry.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Quinta Castelo Melhor and Quinta do Custódio vineyards
Vineyard size:	325
Soil composition:	Schist
Training method:	Guyot and Royat
Elevation:	1,312-1,968 feet
Vines/acre:	1,200-2,000
Yield/acre:	2 tons
Exposure:	Northern / Northeastern
Year vineyard planted:	1980; 2007
Harvest time:	September-October
First vintage of this wine:	2010
Bottles produced of this wine:	277,484

WINEMAKING & AGING

Varietal composition:	Arinto 25%, Rabigato 25%, Moscatel Galego Branco 25%, Códaga do Larinho 25%
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	59 °F
Maceration technique:	Cold Soak Maceration
Length of bottle aging:	3 months
Total SO2:	107 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.45
Residual sugar:	0.66 g/L
Acidity:	5.2 g/L
Dry extract:	19.3 g/L