



PRODUCER PROFILE

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

Duorum Colheita White 2018

WINE DESCRIPTION

Upon arrival at the winery, the grapes are stored at low temperature for 48 hours. Later they are de-stemmed and gently crushed, followed by pre-fermentative maceration. About 30% of the batch ferments in French oak barrels and the remaining ferments in stainless steel tanks at controlled temperatures between 14° - 16°C.

TASTING NOTES

Golden yellow color. Intense aroma, dominated by exotic and white fruits such as grapefruit and peach. The clear acidity is wrapped in the wines body and volume. These tasty sensations, together with post-nasal aroma, give it a unique personality and a final persistente finish.

VINEYARD & PRODUCTION INFO

Production area/appellation:	DO DOURO
Soil composition:	Schist
Vines/acre:	Own vineyards are located at a high altitude of 400 – 500 meters

WINEMAKING & AGING

Varietal composition:	Rabigato, Gouveio, Arinto and Códéga do Larinho
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ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	2 g/L
Acidity:	5.3 g/L