



ALMOTRIGA COLHEITA

WINE | YEAR

Almotriga Colheita | 2025

TYPE

White Wine

APPELLATION

DOC Douro

GRAPES

Viosinho, Fernão Pires, Malvasia Fina, Gouveio.

WINEMAKERS

Luís Cortinhas e Leandro Amaro.

TASTE

Fresh, floral and citrus notes on the aroma, typical from Douro high altitude white wines. Fresh citrus notes in the mouth s first taste, medium finale with fresh fruit.

PAIRINGTIPS

Excellent as an appetizer, with fish and seafood, pizza, pasta and oriental food. Best served at 8 - 10°C.

ORIGIN

Mostly old vineyards of traditional white varieties of the Douro terroir, planted in high zones, as well as mid ones, at an average height of 450 meters, mainly faced North/Na- scent, and with high fixed acidity.

VINIFICATION

Hand picked grapes. Reception of the grapes, full destemming and immediate crushing. Fermentation with controlled temperature of about 16°C, with very smooth crushing process and pressing over an inert atmosphere.

AGEING

4 months in stainless steel vats.

ALCOHOL
13,5%

PH
3,21

TOTAL ACIDITY
6,6 g/L

TOTAL SUGARS
10,40 g/L

PRODUCT_
EAN13 -5600795204048

BOX_
ITF-14 -15600795204038

