



Douro wines

ALMOTRIGA RESERVA

ALMOTRIGA RESERVA

WINE | YEAR

Almotriga Reserva | 2023

TYPE

White Wine

APPELLATION

DOC Douro

GRAPES

Malvasia Fina, Viosinho, Gouveio.

WINEMAKERS

Luís Cortinhas e Leandro Amaro.

TASTE

Intense and complex, a mineral character balanced with discreet hints of tropical and citrus fruits. This wine has the soul and bright of the Douro native grapes balanced by toasty notes from ageing in French and American oak. On the Palate is full and fresh, with a long flavorsome finish.

PAIRING TIPS

Try it by itself as an appetizer or pairing with fish dishes, such as roasted cod, soft cheeses or with meats. Best served at 8°C.

ORIGIN

In this wine we went for fragrance concentration and high acidity level from the grapes produced from very old traditional vineyards around Vila Real, at an average height of 450 meters, mainly turned North/Nascent.

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. Partial prolonged fermentation in oak, stirring the fine lees - "batonnage" - until April.

AGEING

Fermentation and maturation in french and american oak with "batonnage" until bottling in April.

ALCOHOL

13,5%

PH

3,22

TOTAL ACIDITY

5,39 g/L

PRODUCT_

EAN13 - 5600795204215

BOX_

ITF-14 - 15600795204236

