

PORTA CELEIRÓS D'OIRO

D.O.C. GRANDE RESERVA 2019

REGION Douro, Cima-Corgo / **SOIL** Schistose / **VARIETIES** Fernão Pires / Viosinho / Rabigato

ASPECT Pale Yellow

COLOUR Citrus Intense citrus

AROMA Lush stonefruit supported by distinctive minerality and subtle wood notes

FLAVOUR Fruity and elegant, with crispy freshness that gives it persistence and longevity. Full body and fresh

VINIFICATION Hand sorting during receipt at the winery. Gentle pneumatic press cycle followed by fermentation on oak french barrels and then in stainless steel tanks with controlled temperature between 20°C. Then aged on oak barrels for 9 months

LONGEVITY 5 a 8 years

ALCOHOL 14,5% / **ph** 3,30

TOTAL ACIDITY 5,7 g/L / **TOTAL ACIDITY** 3,53 g/L

