## DUORUM from the Golden Douro Valley

DUORUM



Denomination

DO DOURO

Туре

White Wine

Grape varieties

Viosinho, Rabigato, Verdelho, Arinto and

Moscatel Galego Branco

Region

Douro

Soil

Schist

Vines

Vineyards are located at a high altitude of

(400m-600m)

Harvest

By hand to small cases of 15 kg

Vinification

Upon arrival at the winery the grapes are destemmed and gently crushed, followed by prefermentative maceration at low temperature during 12 to 24 hours. The grapes are then pressed and fermentation takes place at

controlled temperature of 14°C - 16°C.

Alcohol

12,5% vol.

Total acidity

 $5.4 \, \text{g/l}$ 

Residual sugar

0,8 g/l

Tasting Notes

Citrus yellow color. Intense aroma dominated by tropical citrus fruits and floral notes. A wine with a good structure and well integrated acidity with a fresh and long finish.



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DOURO