

Bulas

DOURO
BRANCO

2020



Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

The grapes were completely destemmed, pressed very quickly and fermented without maceration at low temperatures in stainless steel vats. This wine has citrus and crystal-clear colours and soft aromas of apricot with gentle notes of minerality. In the mouth it is refreshing and has a medium finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a horizontal position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif or with fish dishes, seafood and sushi. Serve between 6 and 8°C.

Region | Douro

Grape Varieties | Viosinho, C3dega do Larinho, Rabigato Moreno, Malvasia Rei

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | Stainless steel vats

Alcohol | 13,00% vol.

Total Acidity | 6,10g/dm³ (Tartaric Acid)

Volatile Acidity | 0,20g/dm³ (Acetic Acid)

pH | 3,20

Free SO₂ | 26mg/dm³

Bottle | Bordalesa Golia Leve | **Capacity** | 750ml | **Weight** | 1366g

Box | 6 x 750ml | **Dimension** | 325 x 250 x 170mm | **Weight** | 8550g

Europallet | 1200 x 800mm | **Boxes per pallet** | 100