

# Bulas

DOURO

GRANDE RESERVA BRANCO

2019



Produced with a selection of grapes from the high and fresh areas of Quinta de Cotas and Quinta do Sol, both with granitic soils, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel vats at controlled temperature and aging in French and American oak barrels during 14 months. This wine has a yellow-gold colour, an indicator of its age and maturation in wood, and aromas of vanilla and grape fruit. In the mouth it is floral, with well-integrated wood and good acidity. It is a soft, enveloping wine with a persistent 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 with strong flavored fish, roast beef and partridge. Serve between 8 and 10°C.

**Region** | Douro

**Grape Varieties** | Viosinho, Códega do Lario, Rabigato Moreno

**Soil Type** | Schist

**Harvest Method** | Handpicked

**Harvest Period** | September

**Ageing** | 14 months in French (70%) and American (30%) oak barrels

**Alcohol** | 13,50% vol.

**Total Acidity** | 5,90g/dm<sup>3</sup> (Tartaric Acid)

**Volatile Acidity** | 0,63g/dm<sup>3</sup> (Acetic Acid)

**pH** | 3,40

**Free SO<sub>2</sub>** | 29mg/dm<sup>3</sup>

**Bottle** | Bordalesa Golia Pesada | **Capacity** | 750ml | **Weight** | 1471g

**Box** | 6 x 750ml | **Dimension** | 325 x 250 x 170mm | **Weight** | 9180g

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