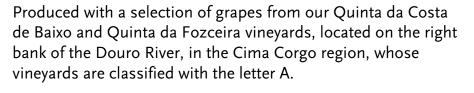


RESERVA BRANCO

2019



Fermented in stainless steel vats at controlled temperature and aging in French oak barrels during 6 months and in stainless steel vats during 1 year. This wine has bright yellow straw colours and characterictic varietal aromas of stone fruits. In the mouth it is fresh and balanced with good acidity and has a long 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 fish and seafood dishes. Serve between 8 and 10°C.

Region | Douro
Grape Varieties | Viosinho, Códega do Larinho,
Rabigato Moreno, Malvasia Rei
Soil Type | Schist
Harvest Method | Handpicked
Harvest Period | September
Ageing | 6 months in French oak barrels
Alcohol | 13,00% vol.
Total Acidity | 6,10g/dm³ (Tartaric Acid)
Volatile Acidity | 0,40g/dm³ (Acetic Acid)
pH | 3,31
Free SO₂ | 32mg/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

