

Bulas

DOURO
RESERVA BRANCO

2019



Produced with a selection of 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.

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 characteristic 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, C3dega 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