

# FIRMADO

RABIGATO, ARINTO E GOUVEIO

## 2022



**Region :** Douro, Cima Corgo

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**Classification :** Doc Douro | **Type :** White

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**Wine Variety :** Rabigato, Arinto e Gouveio

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**Vineyard Area :** 3 ha | **Soil :** Schist | **Exposure :** North

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**Vinification :**

The vineyard is over 25 years old, at an altitude of over 500m, giving it freshness and nerve. The grapes are harvested in 12 kg boxes.

The grapes are cooled to preserve all the aromatic purity of the varieties. Total destemming. Total pressing.

Fermented and aged for 9 months in 500L French oak barrels, with slight bâtonnage for the first 3 months to promote greater softness and structure in the wine. Then, the wine is aged for 9 months in the bottle for perfect harmonization.

**Tasting notes :**

Very complex nose with strong fruit (tangerine, grapefruit, pear, pineapple), dried fruits (walnut, almond), mineral (gunpowder, sweet spicy notes (cinnamon, ginger) and slight vanilla. In the mouth, the definition of pear, dried fruits maintaining vanilla.

Slight delicate tannin that adds unctuousness and mouthfeel.

Finishes long and persistent with a frank and salivating acidity.

**Harmonization :**

Complex wine that, due to its persistence and unctuousness and its acidity, covers a wide spectrum of dishes.

Serve with grilled seafood, risotto, grilled white meats, soft cheeses.

Ideal service temperature of 10 - 12 ° C.

**Bottling :** 24/03/2023 | **Production :** 3264 (bottles)

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**Alcohol :** 13 % volume | **Total Acidity :** 6 g/L (tartaric acid)

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**Sugars :** 0,9 g/L (glucose, fructose and sucrose) | **pH :** 3,17

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**Winemaker :** Constantino Ramos

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**Packaging :**

Bottle Capacity (l) . 0,75

Dimensions (mm) . Ø 86,0 x 286 | Weight (kg) - 1,4

EAN barcode (bottle) . 5600708681072

Box Dimensions (mm) . 298 x 237 x 155

Weight (kg): 8,41 | Number of bottles . 6

ITF barcode (box) . 15600708681062