

FIRMAMENTO

ARINTO, VIOSINHO E GOUVEIO

2022



Region : Douro, Cima Corgo

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

Wine Variety : Arinto, Viosinho e Gouveio

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

Vinification :

Manual harvest in small boxes with a careful selection made in the vineyard and at the entrance to the wine cellar, followed by gentle pressing in a pneumatic press. The batch ferments 80% in stainless steel vats and 20% ferments and ages in used 500L French oak barrels for 6 months, with a slight bâtonnage in the first 3 months to promote greater smoothness and structure to the wine.

Tasting notes :

On the nose, the presence of citrus fruit (tangerine, grapefruit, lemon) is striking and the minerality assumes a relevant importance. In the mouth, the citrus aromas remain, although the grapefruit assumes a strong presence, highlighting some notes of pineapple and wet stone.

The wine presents a balance between acidity and structure.

Harmonization :

Very versatile due to its marked acidity, its harmonization is ideal for cheeses, lean fish or white meats.

Ideal service temperature of 10 - 12 ° C.

Bottling : 24/03/2023 | **Production :** 6666 (bottles)

Alcohol : 12,5 % volume | **Total Acidity :** 5,9 g/L (tartaric acid)

Sugars : 1,1 g/L (glucose, fructose and sucrose) | **pH :** 3,17

Winemaker : Constantino Ramos

Packaging :

Bottle Capacity (l) . 0,75

Dimensions (mm) . Ø 75,6 x 301 | Weight (kg) - 1,2

EAN barcode (bottle) . 5600708681027

Box Dimensions (mm) . 301 x 229 x 154

Weight (kg): 7,7 | Number of bottles . 6

ITF barcode (box) . 15600708681017