

VINEYARDS

Quinta da Trovisca

GRAPES / VARIETIES

Rabigato (37%), Gouveio (32%), Viosinho (31%)

OTHERS

Alc. – 13% Total Ac. – 5,5 (g/l) pH – 3,33

TASTING NOTES

Colour: beautifully citrus colour;

A very expressive nose with the freshness of the citrus and intense floral and character.

On the mouth it is very fresh thanks to its vibrant acidity, with a great volume and full bodied; It was a pleasant finish.

WINEMAKING DETAILS

The year of 2018 was very rainy until the end of June, what brought us problems of humidity on the fields resulting in diseases on the vines. August was very hot and dry, which helped the vines to complete the maturation of the grapes. In the end, we had less production but great quality!

Grapes were hand picked, gently crushed and fermented in stainless steel tank between 15°C – 18°C.

After fermentation, we aged it for 4 months on fine lees with batonnage.

Drink between 8 and 10°C

Winemaker: Teresa Batista

PRESS COMMENT

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