

LAVRADORES DE FEITORIA

WHITE 2023 | DOC DOURO

Wines that express the Douro directly, through the blend of native grape varieties planted in the various estates of Lavradores de Feitoria, located in three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. Produced from the youngest vineyards and aged in stainless steel, we privilege a young, fresh and fruity profile. Uncomplicated wines, ideal for day-to-day drinking, alone or with casual meals. In the white wine, freshness and acidity are sought after, achieved with grapes planted in higher plots of land.

Winemaker: Paulo Ruão

Grapes: Malvasia Fina, Gouveio e Síria

Type of Soil: Schist

Age of Vineyards: Average of 20 years

Harvest: Manual harvesting in small boxes

Vinification: Fermentation in stainless steel

Aging: Stainless steel

Tasting Notes

Color: Lemon straw.

Nose: Very fresh and aromatic, it's elegant and fruity. It shows notes of dried fruit, such as pear and pineapple, and tropical fruits.

Mouth: The entrance is fresh, fruity. With good acidity and minerality, supported by notes of apricot and ripe citrus. Very vibrant and with a very balanced finish.

Serving temperature: 11.°C

Harmonization: To drink as an aperitif, alone or at the table, with salads, cold soups, lean fish, seafood, White meat and pasta with white sauce. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 12,5%

Total Acidity: 4,40 g/dm³

pH: 3,51

Available in the following packages:

Bottles: 750ml e 2L (BIB)

Unites per package: 6 and 12 bottles in carton case and 4 BIB in carton case

Sealing: cork Micro granulated / screwcap

Bottle model: Burgundy