

MERUGE

White 2022 | DOC DOURO

A wild plant and a concept of wines that interpret the vineyard, to better express it in the glass. A white wine that pays tribute to the Viosinho grape variety in its terroir of choice: high-altitude vineyards in the sub-region of Cima Corgo. Grapes from vineyards located in Celeirós and Mateus - different in age and exposure, but both planted in high and cool areas -, with a strong acidity and minerality, counterbalanced by fermentation and aging in raw Portuguese oak barrels. Full, complex and with a high potential for aging.

Winemaker: Paulo Ruão

Grape Varieties: Viosinho

Type of soil: Schist

Age of the Vineyards: Up to 45 years

Harvest: Manual in small cases

Vinification: Fermentation in oak barrels

Aging: Portuguese oak barrels (raw) for 6 months

Tasting Notes

Color: Citrine straw.

Nose: Very fresh and aromatic, it is elegant, rich and complex. With a very well integrated wood, it presents aromas of fresh fruit, like pear and quince, and slight nuances of pineapple. As long as opens in the glass, aromas and spices and nuts are released, which make it very rich and quite interesting.

Boca: Very fresh and aromatic. Has an excellent balance between structure and acidity, supported by a very fresh white fruit, with some dried fruits and slight vanilla, the fruit of the stage in wood. It is expressive and harmonious. With a long finish and persistent, for its freshness, promises longevity.

Serving Temperature: 12.°C

Harmonization: Soups, fat fishes, codfish, octopus, cheeses and sausages. Suitable for vegans and vegetarians.

Technical Information

Alcohol: 13,0%

Total Acidity: 5,50 g/dm³

pH: 3,36

Vintages: 2009 a 2021

Available in the following packaging

Bottles: 750ml and 1500ml

Units per packaging: 6 bottles in cardboard horizontal case and individual cardboard case for Magnum

Sealing: Cork

Bottle Model: Burgundy

