lefeitoria

TRÊS BAGOS RESERVA

WHITE 2023 | DOC DOURO

It's Lavradores de Feitoria's flagship brand, and was the first to be born from the concept of the union: it brings together three native grape varieties from three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. With partial stage in wood, it is a profile that adds fruit, freshness and structure, a trio that guarantees a good potential for evolution in the bottle. Good gastronomic potential and a wide range of "all-terrain" harmonization.

Winemaker: Paulo Ruão

Harvest: Manual in small cases

Grapes varieties: Viosinho, Gouveia and Rabigato

Type of Soil: Schist

Vinification: Fermentation in inox and oak

Aging: Inox and new French oak barrels, for 6 months

Age of vines: Up to 30 years

Tasting notes

Color: Citrine and brilliant straw

Nose: Very elegant, aromatic and intense. Somewhat mineral, full of fresh fruit, such as pear and pineapple. It also has hints of citrus and some vanilla, which gives it complexity.

Mouth: The entry is fresh, full of fruit and excellent acidity. Quite mineral, complex and with a long and elegant finish. Promises longevity.



Serving Temperature : 11.°C

Harmonization: To drink as an aperitif, by itself, or at the table, with elaborated salads, shrimp cocktail, fat fishes, codfish, octopus and white meats. Suitable for vegans and vegetarians.

Technical Information

Alcohol: 13,0% Total Acidity: 5,80 g/dm³ pH: 3,35 Harvest: 2017 a 2023 Available in the following packages: Bottles: 750ml / 1500ml Units per packaging: 6 and 12 bottles in cartoon case and Magnum individual case Selling: Cork Microgranulate Bottle Model: Bordeaux

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