## **SELECTION WHITE 2023**

# DOC DOURO





#### **VINEYARD DESCRIPTION**

Grape origin | Baixo and Cima Corgo Varietals | 40% Verdelho, 20% Viosinho, 20% Gouveio,10% Códega do Larinho and 10% Malvasia Fina.

Altitude | 50 a 500 meters. Soil geology | Schist. Vines age | > 25 years.



The 2022/2023 wine year was another atypical year: a hot and rainy winter, a boiling and dry spring, and a summer classified as usual. For us, it was an extraordinary year for producing quality white wines with medium-high concentration and acidity.

#### **VINIFICATION**

Our production process began with the reception of the grapes in small 20kg boxes, ensuring the preservation of their quality. Total stemming of the bunches and a delicate crushing and pressing to separate the liquid from the masses; cold decantation for 24 to 48 hours, thus increasing the purity of the wine. Alcoholic fermentation occurred spontaneously in our stainless steel vats, with temperature control to maintain ideal conditions. Finally, the wine aged on fine lees, giving it depth and complexity.

#### **AGEING**

10 months in stainless steel vats.

#### **BOTTLING**

Date | May 2024 Bottle | Bordalesa Elite Cork | Natural Cork



### TECHNICAL INFORMATION

 $Alcohol\ content\ -\ 12.5\%\ |\ Total\ Acidity\ -\ 5,1 gr/L\ |\ Volatile\ Acidity\ -\ 0.5 gr/L\ |\ pH\ -\ 3.4\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.5 gr/L\ |\ pH\ -\ 3.4\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.5 gr/L\ |\ pH\ -\ 3.4\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.5 gr/L\ |\ pH\ -\ 3.4\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.5 gr/L\ |\ Acidity\ -\$