

## LAVRADORES DE FEITORIA

### WHITE 2024 | 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

**Ageing:** 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:** 4,60 g/dm<sup>3</sup>

**pH:** 3,47

### 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