lavradores defeitoria

MERUGE

White 2023 | DOC DOURO

A wild plant and a wine concept that captures the essence of the vineyard, bringing it to life in the glass. This white wine pays tribute to Viosinho grape variety in its prime terroir: the high-altitude vineyards of Cima Corgo sub-region. The grapes come from plots in Celeirós and Mateus, differing in age and exposure, yet both thriving in cool, elevated locations. Their pronounced acidity and minerality are perfectly balanced by fermentation and aging in raw Portuguese oak barrels, resulting in a full-bodied, complex wine with great aging potential.

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: Fresh and aromatic, it is elegant and very rich. Quite fruity, it is complex, with very well-integrated wood, where aromas of fresh fruit, such as pear and quince, and slight nuances of pineapple emerge. As it opens in the glass, aromas and spices and dried fruits are released, making it very rich and quite interesting.

Boca: The first sensation is fresh and fruity, with white fruit coming to the fore, evolving later into more complex flavours of dried fruit and a slight hint of vanilla, the result of its ageing in wood. It has an excellent balance between structure and acidity, which makes it harmonious. Expressive, it has a long and persistent finish. Due to its freshness, it promises longevity.
Serving Temperature: 12.ºC

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

Technical Information
Alcohol: 13,0%
Total Acidity: 5,50 g/dm^3
pH: 3,36
Vintages: 2009 to 2023

Available in the following packaging
Bottles: 750ml and 1500ml
Units per packaging: 6 bottles in cardboard horizontal case and individual cardboard case for Magnum
Sealant: Cork
Bottle Model: Burgundy

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