

TRÊS BAGOS RESERVA

WHITE 2024 | 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, Gouveio and Rabigato

Vinification: Fermentation in inox and oak

Type of Soil: Schist

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: 12,5%

Total Acidity: 5,20 g/dm³

pH: 3,41

Harvest: 2017 a 2024

Available in the following packages:

Bottles: 750ml / 1500ml

Units per packaging: 6 and 12 bottles in cartoon case and Magnum individual case

Sealant: Cork Microgranulate

Bottle Model: Bordeaux Neo Eco