

Lavradores de Feitoria Douro DOC White 2017

Lavradores de Feitoria White is an authentic expression of the Douro. It is a blend of carefully selected grape varieties grown on the highest and steeply vineyards planted in our Quintas, along the Douro valley. This fruity and fresh wine is a great accompaniment to cheese, pasta, seafood and poultry.



Characteristics of the Vintage

2017 was cold and dry. Both winter and spring registered rainfall considerably above average. The average temperature between February and June increased considerably with a few heat waves recording 43°C of temperature and very high levels of sun radiation. Such a dry and hot year underlines how challenging conditions can be in the Douro valley. Harvest was premature, in mid-August, to preserve freshness and guarantee great maturation. Despite its challenging conditions, the vines in the Douro are used to struggle with drought and heat and 2017 harvest showed red wines with beautiful color, great concentration and exuberant fruit.

Grape varieties

This wine is a blend of 60% of Malvasia Fina, 30% Gouveio and 10% Siria.

Vineyards

Grapes come from our family vineyards planted along the Douro valley that have an average age of 25 to 30 years, and of which we select the higher altitude ones.

Fermentation

In stainless steel vats.

Ageing

100% in stainless steel vats

Wine analyses

Alcohol: 13%
Total sugar: 0.6 gr/dm³
Total Acidity: 4.80 gr/dm³
pH: 3.42

Tasting Notes

Lemon colour. This wine is fresh and fruity, with good aromatic density, revealing tropical fruit like plums and watermelon. Simultaneously fresh and fruity on the palate, it is very elegant with balanced acidity and some minerality. It has a beautiful contrast of citrus and tropical fruit.

Service Temperature: 11°C