

Lavradores de Feitoria Douro DOC White 2018

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

The drought that characterized the 2017 millésime, continued all through the beginning of 2018 until March. Between March and May it have rained twice as much as the average and the poor, steep slopes suffered great damage from erosion. This much rainfall compromised bud break and flowering resulting in extremely low yields and costly works in the vineyard. Fortunately, July was warm and dry with temperatures within normal average and that good weather continued until the end of the harvest, allowing grapes to reach perfect maturations. Despite de low yields, 2018 harvest showed powerful wines with wonderful color and intense aromas.

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: 1.8 gr/dm³
Total Acidity: 4.90 gr/dm³
pH: 3.46

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