

Lavradores de Feitoria DOC Douro White 2020

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 year 2020 was characterized by some fluctuations in the temperature and annual precipitation values compared to the recent historical values, and was a hot and dry year. The impact of the month of July, extremely hot and dry, being even the hottest since 1931 according to the IPMA, greatly influenced the ripening of the grapes in the region.

After the precipitation that occurred on the 20th of August (about 20mm), there was a recovery of the values, and the vegetative cycle in the three sub-regions showed a good evolution, both in comparison with 2019, and the average of the last 6 years (2014 -2019).

Viticulture

Grape varieties - 60% of Malvasia Fina, 30% Gouveio and 10% Síria

Production method – Integrated production

Soil Type – Schist

Age of vines – 25 to 30 years

Vines Altitude – not applicable

Sub-region – not applicable

Vinification

Stemming, crushing, fermentation in stainless steel tanks with controlled temperatures, pressing, malo-lactic fermentation. Ageing 100% in stainless steel vats.

Wine analyses

Alcohol: 12,5 %

Total sugar: 0,7 gr/dm³

Total Acidity: 5.30 gr/dm³

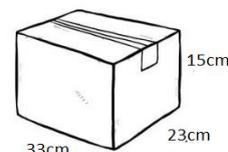
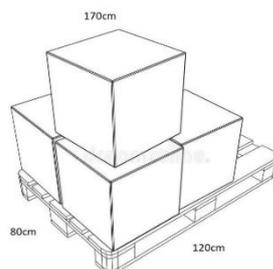
pH: 3.33

Tasting Note

Lemon pale colour.

Fruity and mineral, the nose is fresh, fine and very aromatic. It presents fresh fruit notes such as pear, pineapple and the traditional light tropical fruit notes.

In the mouth it is fresh, elegant and fruity. Harmonious, it presents a balanced acidity, with a lively fruit reminiscent of melon and some pear. Excellent contrast between citrus and tropical fruits. Very tasty, with a long finish.



lavradores de feitoria