

## TRÊS BAGOS LATE HARVEST

### WHITE 2016 | DOC DOURO

A white wine with exquisite unctuousness and sweetness, made similarly to its counterparts and inspired by the famous Sauternes with the Sémillon - or Boal from the Douro - grape variety, with the grapes being picked not at the usual time of harvest, but purposely later, only and when the grapes are botrytized. A careful fermentation at low temperatures, followed by aging in French oak barrels for a year, give this wine a good unctuousness and complexity.

**Winemaker:** Paulo Ruão

**Harvest:** Manual in small cases

**Grapes varieties:** Sémillon or Boal of Douro

**Vinification:** Fermentation in stainless steel

**Type of Soil:** Schist

**Aging:** Used oak barrels, 12 months ago.

**Age of vines:** 10 to 25 years

## Tasting notes

**Color:** Bright, golden straw, alive

**Nose:** Quite exuberant, it presents citrus notes, with nuances of fig, and honey with some apricot.

**Mouth:** Very pleasant, it is fresh and full, not too sweet, which gives it unctuousness and a very complex finish.

**Serving Temperature :** 11.°C

**Harmonization:** To drink as an aperitif, or with pâté / foie gras, citin-based desserts. Suitable for vegans and vegetarians.



### Technical Information

**Alcohol:** 12,5%

**Total Acidity:** 5,30 g/dm<sup>3</sup>

**pH:** 3,43

**Sugars:** 113 g d/m<sup>3</sup>

**Harvest:** 2010, 2011, 2015 e 2016

### Available in the following packages:

**Bottles:** 375ml

**Units per packaging:** 12 bottles in carton case

**Selling:** Cork Microgranulate

**Bottle Model:** Bordalesa