

# Lavradores de Feitoria Douro DOC MERUGE WHITE 2017

*This Meruge White wine is made from a combination of several traditional Douro grape varieties sourced from our families' Douro vineyards, located in our highest plots, with cooler temperatures that provide ideal conditions for making white wine.*



## 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 a beautiful color and concentration and white wines made with altitude grapes have exuberant fruit and acidity.

## Grape varieties

This wine is made of very old vines of Viosinho.

## Vineyards

Grapes are sourced from our family vineyards planted at 500 m of altitude at Quinta da Meruge, in São João da Pesqueira. They are over 45 years old.

## Fermentation

In Portuguese oak barrels.

## Ageing

100% aged in Portuguese oak barrels.

## Wine analyses

Alcohol: 14%

Total sugar: 0,9 gr/dm<sup>3</sup>

Total Acidity: 5.6 gr/dm<sup>3</sup>

pH: 3.42

## Tasting Notes

With a beautiful golden straw and bright colour this wine reveals great complex aromas of ripe fruits with balsamic hints to then evolve to some dried white fruit aromas. On the palate it has a very elegant acidity and expressive notes of quince, vanilla and dried peel of fruits. It is very fresh with a very harmonious and long finish.

**Service Temperature:** 12°C

## lavradores de feitoria