

## TRÊS BAGOS RESERVA

### WHITE 2021 | DOC DOURO

It's Lavradores de Feitoria's flagship brand, and was the first to be born from the concept of the union: it brings together three native grape varieties from three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior. With partial stage in wood, it is a profile that adds fruit, freshness and structure, a trio that guarantees a good potential for evolution in the bottle. Good gastronomic potential and a wide range of "all-terrain" harmonization.

**Winemaker:** Paulo Ruão

**Harvest:** Manual in small cases

**Grapes varieties:** Viosinho, Gouveia and Rabigato

**Vinification:** Fermentation in inox and oak

**Type of Soil:** Schist

**Aging:** Inox and new French oak barrels, for 6 months

**Age of vines:** Up to 30 years

## Tasting notes

**Color:** Citrine and brilliant straw

**Nose:** Very elegant, aromatic and intense. Somewhat mineral, full of fresh fruit, such as pear and pineapple. It also has hints of citrus and some vanilla, which gives it complexity.

**Mouth:** The entry is fresh, full of fruit and excellent acidity. Quite mineral, complex and with a long and elegant finish. Promises longevity.

**Serving Temperature :** 11.°C

**Harmonization:** To drink as an aperitif, by itself, or at the table, with elaborated salads, shrimp cocktail, fat fishes, codfish, octopus and white meats. Suitable for vegans and vegetarians.



### Technical Information

**Alcohol:** 12,5%

**Total Acidity:** 6,00 g/dm<sup>3</sup>

**pH:** 3,29

**Harvest:** 2017 a 2021

**Available in the following packages:**

**Bottles:** 750ml / 1500ml

**Units per packaging:** 6 and 12 bottles in carton case and Magnum individual case

**Selling:** Cork Microgranulate

**Bottle Model:** Bordalesa