

Pomares White

DOC Douro 2010

Varieties	Viosinho, Gouveio and Rabigato
Vineyard	Sub-region Cima Corgo; average age 20 years
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Total stripping and direct pressing, followed with fermentation in stainless steel vats during 3 weeks at low temperature. Maturation in steel vats for other 3,5 months.
Bottling	10.500 Lt (bottled in Jan. 2011)
Wine analysis	Alc/vol 13,5%, total acidity 4,9 g/l, pH 3,34, reducing sugars 1,2 g/l, total SO ₂ 105mg/l.



TASTING NOTES 2011

Winemaker: Francisco Montenegro and Pedro Pina Cabral

With a citrine color this attractive wine presents a young and fresh aroma, remembering different herbs, tropical fruit and citrics with some minerals.

In mouth is creamy with an alive acidity, exotic flavours and a long finish.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 10 - 12°C.