

# VINEADOURO

## *Rabigato 2022*



*This white wine has a traditional grape variety of Douro Superior, only found in more ancient vineyards, and gives rise to wines of great personality.*

### VINEYARD

A 48-year-old vineyard, in Numão, at an altitude of 450 m, with several mixed grape varieties, but where all the grape vines of Rabigato were harvested separately.

### GRAPE VARIETIES

Exclusively Rabigato.

### WINEMAKING & AGING

Destemmed grapes, fermentation in stainless steel tanks at a temperature of 20°C, using a small amount of natural must which begins fermenting separately with the aid of wild yeasts in the air. Fermentation was prepared five days beforehand. Natural clarification, aging in stainless steel tanks, reduced dose of sulphur dioxide and light filtration before bottling in January 2023.



### TECHNICAL DATA

Alcohol - 13 % (abv)

Total Acidity - 6.2 g/L (tartaric acid)

Volatile Acidity - 0.4 g/L (acetic acid)

pH - 3.26

Residual Sugar - <1.2 g/L

### TASTING NOTES

Rabigato that tastes more than it smells, with a characteristic of intense aroma of the grape variety that evolves favourably over time. Its character is best revealed on the palate, with a vibrant acidity, creamy texture and a persistent finish.

### RECOMMENDED CELLARING

Ready to drink, although it will continue to surprise us for the next five to ten years.

# VINEADOURO

## *Rabigato 2022*



### SERVING RECOMMENDATIONS

Serve between 8 and 10°C. Excellent as an appetizer, although it shines even more at the meal table, especially with fish dish in the oven or in the pot, such as fish stew, cataplana (a traditional Portuguese seafood dish) or seafood rice. Perfect for soft or half-cured cheeses.

### CLIMATIC YEAR

It was a year with a warm, dry winter and an unusually warm, dry spring and summer. There was very little rainfall throughout most of the growing season and the high temperatures in May, July and August helped speed up the ripening of the grapes. The climatic conditions provided a good harvest with grapes of excellent quality."

### OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.

