VINEADOURO Special Edition 2021



A very special white wine made with the best grapes from several vineyards, where Rabigato, Gouveio and Síria varieties predominate in a unique blend of freshness and acidity. A limited edition in which only 2,000 bottles were produced.

VINEYARD

Parcels over 50 years old, in Numão, at an altitude of between 450 and 550 m with schist and mineral rich soils.

GRAPE VARIETIES

Rabigato, Gouveio and Síria from several vineyard parcels.

WINEMAKING & AGING

Destemmed grapes, fermentation in stainless steel tanks with spontaneous yeasts, without temperature control and with a minimum dose of sulphur. Natural clarification, ageing in stainless steel tanks and light filtration before bottling in January 2023.



TECHNICAL DATA

Alcohol - 13 % (abv)
Total Acidity - 5.9 g/L (tartaric acid)
Volatile Acidity - 0.2 g/L (acetic acid)
pH - 3.34
Residual Sugar - <1.2 g/L

TASTING NOTES

Wine with fresh and citrus aromas that reveals itself over time. Its character is best expressed on the palate, with intense acidity and persistent freshness that lingers at the end of the tasting, highlighting the harmony of the set.

RECOMMENDED CELLARING

Ready to drink, but will get much better with bottle time. It is a typical white wine with a longevity greater than 10 years if well stored.

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SERVING RECOMMENDATIONS

Serve at 8°C. It is a gastronomic wine, especially suitable for salads, seafood dishes, and especially baked or grilled fish dishes.

CLIMATIC YEAR

A year with an atypical summer of below average temperatures, which caused delays in the vegetative cycle of the vine. In September, the rainfall was higher than usual, requiring redoubled attention when harvesting and a careful selection of grapes in an optimum state of ripeness.

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.

