



Casa do Sobrado

VINHO BRANCO | VIN BLANC | WHITE WINE

Denomination Douro D.O.C.

Type White

Varieties 60% Gouveio, 20% Viosinho, 20% Moscatel Branco

Winemaking

It took place between the 1st and the 2nd week of September, with the grapes being protected against oxidation right in the reception. After de-stemmed, they were subjected to gentle pressing in a pneumatic press. The must was decanted for 24 hours, then transferred and inoculated with yeast selected to ferment for about 15 days at a controlled temperature of 14°C.

Test results

On the nose it is complex with tropical fruit notes.
In the mouth it is young and fresh with a long finish.

Additional information

CASA DO SOBRADO is the ideal wine to go with salads, fish or seafood dishes. It should be served at a temperature of 8-10°C.

Physical-Chemical Characteristics

Alcohol Content 13,5% Vol.

Total Acidity 4,7 g/L Tartaric Acid

Residual Sugars < 3 g/L

Packaging

6 bottle box x 750mL

Groupage

Europallet with 100 boxes (25 x 4)

Weight

7,335 Kg

EAN Code

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