



Casa do Sobrado

VINHO BRANCO | VIN BLANC | WHITE WINE

Denomination Douro D.O.C.

Type White Reserve

Varieties 60% Gouveio, 20% Viosinho, 20% C3diga do Larinho

Winemaking

It took place between the 1st and the 2nd week of September, with grapes being protected against oxidation already in the reception. After de-stemmed, they were subjected to gentle pressing in a pneumatic press. After 24 hours in decantation, the clean wort is separated from the lees and inoculated with yeast selected. Fermentation took place for approximately 2 weeks at a temperature controlled at 14-16°C.

Test results

On the nose it is complex with fruity notes and a slight floral.
In the mouth it is fresh, full-bodied and with a long finish.

Additional information

CASA DO SOBRADO RESERVA is the ideal wine to accompany fish, seafood and seafood dishes. traditional cuisine. It should be consumed at a temperature of 10-12°C.

Physical-Chemical Characteristics

Alcohol Content 14% Vol.

Total Acidity 5,4 g/L Tartaric Acid

Residual Sugars 3,3 g/L

Packaging

6 Bottle Box x 750mL

Weight

8,010 Kg

Groupage

Europallet with 96 boxes (12 x 8)

EAN Code

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