

POMARES MOSCATEL WHITE
Douro DOC 2014

Varieties	Moscatel Galego.
Vineyards	Sub-region Cima Corgo; adult vines from Alijó.
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Total stripping and direct pressing, followed with fermentation in stainless steel vats during four weeks at low temperature.
Bottling	5,250 L bottled in Feb. 2015.
Wine analysis	Alc/vol 13.4%; total acidity 5.5 g/l; pH 3.31; RS 1.4 g/l; total SO ₂ 102 mg/l.



TASTING NOTES

Winemakers: Francisco Montenegro and Pedro Pina Cabral

“With a citrine color, this attractive and young wine presents a strong muscat aroma, with hints of citrines, tropical fruits and fresh herbs. It is creamy on the palate with a well-integrated acidity, strong flavor and very long finish.”

Ready to drink now.

Best enjoyed at 50°F.