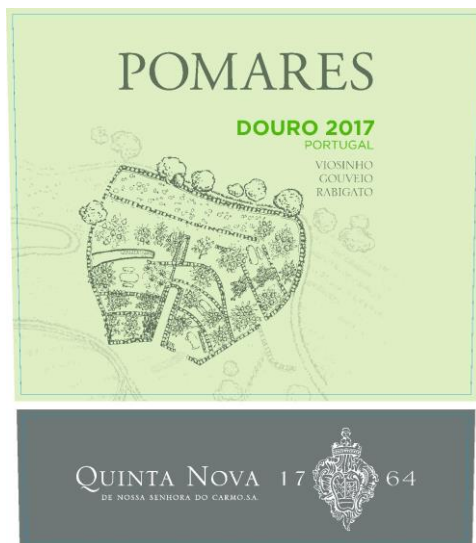


POMARES WHITE

DOURO DOC 2017

| | |
|---------------------|---|
| Varieties | Viosinho, Gouveio and Rabigato |
| Vineyard | Sub-region Cima Corgo; average age 20 years |
| Vinification/Ageing | Manual grapes selection at the entrance of the cellar. Pressing of entire grapes in a pneumatic press, followed by fermentation in stainless steel vats for 3 weeks at low temperature (11-12°C). Ages “sur lies fines” in steel vats for 4 months. Bottled early to preserve aromatic intensity. |
| Wine analysis | Alc/vol 13,70%, total acidity 4,8 g/l; pH 3,37, total sugars 0,5 g/l; Dry Extract 20,2 g/l. |



TASTING NOTES 2018

Winemaker: Jorge Alves, Sónia Pereira

Green citrus-colored wine with an attractive aroma of nectarine, white flowers and apricots combined with capsicum, gooseberry and white spices. In the palate is balanced by freshness, fruit, density and concentration, good complexity, structure and gravity. It ends with light mineral notes and precision.

HOW TO SERVE

| | |
|---------|---|
| Storage | Dark and cool place (12 a 14°C), in horizontal position and no vibration. To keep for 3 to 4 years. |
| Service | At a temperature of 10 - 12°C. |