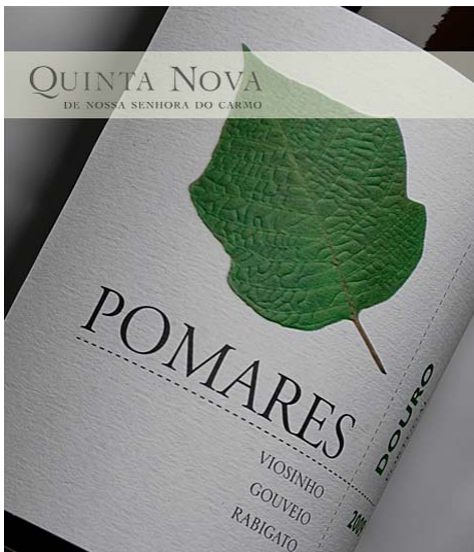


POMARES WHITE
Douro DOC 2014

Varieties	Viosinho, Gouveio and Rabigato.
Vineyards	Sub-region Cima Corgo; average vine age of 20 years.
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Total stripping and direct pressing, followed with fermentation in stainless steel vats for three weeks at low temperature (53°F). Ages “sur lies fines” in steel vats for four months.
Wine analysis	Alc/vol 14%, total acidity 5.2 g/l; pH 3.44, total sugars 0,8 g/l



TASTING NOTES

Jorge Alves, Sónia Pereira and Marta Santos

With a citrine color and green hints, this wine presents an attractive aroma of nectarines, white plums and apricots. Intense notes of tomato leaves and capsicum. Fresh in the mouth, balanced by freshness and dense and concentrated fruit: leaves mouth with soft mineral notes and precision.

Ready to drink now.

Best enjoyed at 50°F.