

PORMENOR

BRANCO

Douro , Portugal



Human Pedro Coelho et Luis Seabra

Millésime 2017

Appellation Douro DOC

Lieu, Lieux-Dits Carrazeda de ansães

Sols Schist

Altitude Des Vignes 400-500 meters above sea level

Orientation North Est West

Cépages 50% Rabigato 30% Malvasia fina et 20% Códega do Larinho

Viticulture Sustainable

Palissage Guyot and Royat

Pi/Hect 5 000 pi/ha

HL/Hect 20-45 hl/ha

Vendanges End of august

Vinification Spontanious fermentation in stainless steel

Levures Indigenous

Élevage Stainless steel tank until bottling

Volume D'alcool 12.83% alc./vol.

Sulfites 68 mg/l

Sucré Résiduel 0.6 g/l

Acidité Totale 4.4 g/l

Color Bright yellow

Degustation Salty and lemony mouth, good tension while maintaining roundness

Temperature Of 12°C

Service

BOIRES