

PORMENOR

BRANCO

Douro , Portugal



Human	Pedro Coelho et Luis Seabra
Millésime	2017
Appellation	Douro DOC
Lieu, Lieux-Dits	Carrazeda de ansiães
Sols	Schist
Altitude Des Vignes	400-500 meters above sea level
Orientation	North Est West
Cépages	50% Rabigato 30% Malvasia fina et 20% Códèga do Larinho
Viticulture	Sustainable
Palissage	Guyot and Royat
Pi/Hect	5 000 pi/ha
HI/Hect	20-45 hl/ha
Vendanges	End of august
Vinification	Spontaneous fermentation in stainless steel
Levures	Indigenous
Élevage	Stainless steel tank until bottling
Volume D'alcool	12.83% alc./vol.
Sulfites	68 mg/l
Sucre Résiduel	0.6 g/l
Acidité Totale	4.4 g/l
Color	Bight yellow
Degustation	Salty and lemony mouth, good tension while maintaining roundness
Temperature Of Service	12°C

BOIRES
