

PORTA DOS CAVALEIROS – WHITE WINE

VINTAGE 2009

Region

Dão DOC

Grape Varieties

Encruzado, Malvasia Fina and Bical.

Vinification Process

The grapes were manually harvested, by mid September and fermented for 14 days under controlled temperature in stainless steel vats

SENSORIAL ANALYSIS

Colour

Very pale citrine

Aroma

Fruity and floral, making us remind citrus, pineapple and orange flower.

Taste

Soft attack, moderate acidity and well balanced. In the mouth, it confirms the aromatic sensations felt by direct olfaction. Medium persistence.

LABORATORIAL ANALYSIS

Alcohol (% vol) 13.2

Volatile acidity (acetic g/l) 0.28

Total Acidity (tartaric g/l) 5.1

PH 3.28

Total dry extract 17.0

Residual Sugar (g/l) 1.3

Total SO₂ (mg/l) 143

Serving Temperature

7 - 9 °C

Potential Ageing

4 years

Recommended dishes

Fish, seafood, lean meats and asian food.

Awards

Not submitted to any competition.

