



VINHA DA
URZE
DOURO

Familia Roboredo Madeira

GRAPES

The grapes were grown in old vineyards in the Douro Superior (Urze Estate) and include the varieties: Rabigato, Viosinho and Moscatel Galego Branco.

HARVEST

In 2018 we had a cold and dry Winter, followed by an unusual rainy Spring, which lasted till mid July; Summer was extremely hot and dry, with some peaks of high temperatures. These conditions led to long lasting maturations, which benefited the more precocious grapes. Diary control of maturation on the vineyards was essential to get aromatic wines with balanced acidity. It was a very promising harvest.

VINIFICATION

The wine is vinified in the Winery of our Quinta das Marvalhas in Almendra, in the heart of the Douro Superior. Our winery is equipped with the latest technology and enables complete control

of temperature, essential for our region of extreme climates. After grapes arrive at the winery, we eliminate clusters which are not in perfect condition following total de-stemming, smooth crushing and skin maceration for about 12 Hours. After this period in inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Hyperreduction pre-fermentative followed by alcoholic fermentation at 13°C.

TASTING NOTES

The wine is well balanced, ripe and rounded, mineral and fresh, with delicious flavours of peach and apple with a succulent crisp finish. This white wine is ideal with all kind of fish, shellfish, white meat and salads. Serve slightly chilled between 8 and 12°.

TECHNICAL NOTES

HARVEST: 2018

APPELLATION: DOC DOURO

LOT: VUB18 (55% Rabigato, 40% Viosinho and 5% Moscatel Galego branco)

VINEYARDS: Urze Estate in the Douro Superior (altitude 600m)

WINE AGING: Stainless steel

ALCOHOL : 12.8%

TOTAL ACIDITY: 5.30 g/L (tartaric acid)

VOLATILE ACIDITY: 0.20 g/L (acetic acid)

pH: 3.36

Free SO₂: 25 mg/L

SO₂ Total: 117 mg/L

RESIDUAL SUGAR: 3.5 g/L

BOTTLING: MAR/19

EAN: 560 671 054 513 5

SCC 14 (Cx 6): 156 067 105 451 32

SCC 14 (Cx12): 156 067 105 451 01



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