



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

The year was rainy with mild temperatures, which allowed the development of grapes with excellent quality. The beginning of the harvest confirmed these good prospects, despite the September rains made this one of the longest harvests in recent years. So, the maturations were long and balanced.

Overall, it was a year of very high quality and good production, originating elegant and fresh wines. iginated very good wines.

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: 2024

APPELLATION: DOC DOURO

LOT: VUB24 (55% Rabigato, 40% Viosinho and 5% Moscatel Galego branco)

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

WINE AGING: Stainless steel

ALCOHOL : 13.0%

TOTAL ACIDITY: 5.70 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid) pH: 3.32

Free SO2: 31 mg/L

SO2 Total: 133 mg/L

RESIDUAL SUGAR: 2.14 g/dm³

ALLERGENS: Sulfites

BOTTLING: MAR/25

EAN: 560 671 054 513 5

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

SCC 14 (Cx12): 156 067 105 451 01

