

POMARES WHITE

DOURO DOC 2014

Varieties	Viosinho, Gouveio and Rabigato
Vineyard	Sub-region Cima Corgo; average age 20 years
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Total stripping and direct pressing, followed with fermentation in stainless steel vats during 3 weeks at low temperature (12°C). Ages “sur lies fines” in steel vats for 4 months.
Wine analysis	Alc/vol 14%, total acidity 5,2 g/l; pH 3,44, total sugars 0,8 g/l



TASTING NOTES 2015

Winemaker: Jorge Alves, Sónia Pereira and Marta Santos

With a citrine color and green hints, this wine presents an attractive aroma to nectarines, white plums and apricots. Intense notes of tomato leaves and “capsicum”. Fresh mouth, balanced by freshness and fruit, dense and concentrated. Leaves mouth with soft mineral notes and precision.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration. To keep for 3 to 4 years.
Service	At a temperature of 10 - 12°C.