

## POMARES MOSCATEL WHITE

**Douro DOC 2014**

Varieties	MoscateL Galego
Vineyard	Sub-region Cima Corgo; adult vines from Alijó
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Direct pressing, followed with fermentation in stainless steel vats during 4 weeks at low temperature.
Wine analysis	Alc/vol 13,6%, total acidity 5,9 g/l, pH 3,3, reducing sugars 0,6 g/l.



### TASTING NOTES 2015

*Winemaker: Jorge Alves, Sónia Pereira and Marta Santos*

With a citrine color with green notes this young wine presents an attractive aroma to roses, leeches and tropical and citric fruits. In mouth is intense, creamy, with a good balance of minerality and crispy freshness, elegance and silky texture. A very good structure. Ends long and persistent.

### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 10 - 12°C.