rapazotes

REGION **DOURO DOC** • SUB-REGION **BAIXO CORGO**



ARINTO | GOUVEIO | FIELD BLEND

Selective manual harvesting in 20 kg boxes.

Pre-fermentative skin maceration. Fermentation with skin contact for approximately 24 hours. Gentle pressing. Low-temperature fermentation in stainless steel tanks.

French Oak | 6 months | July 2024 | 5+ years

WHITE

RESERVA 2023

4150

Lemon-yellow color

PRODUCER **TULHA & RIBEIRO LDA**
WINEMAKER **JOSÉ PEDRO MACHADO**
VITICULTURISTS
ERIC NURMI E DUARTE SEQUEIRA

Medium aromatic intensity, with notes of orange blossom, linden, apple, and pear.

NUTRITIONAL INFORMATION

ENERGY	**282 kJ / 68 kcal per 100 mL**
CARBOHYDRATES	**0.7 g / 100 mL**
SUGARS	**0.1 g / 100 mL**

Dry palate, high acidity, balanced and fruity, with medium body and good persistence.

ANALYTICAL DATA

ALCOHOL	**13%**
PH	**3.27**
TOTAL ACIDITY	**6.4 g/L**
TOTAL SO_2	**<70 mg/dm^3**
SERVING TEMPERATURE	10°C - 12°C

Pairs well with grilled fish, seafood, white meats, cheeses, and cured meats.

by **Tulha & Ribeiro** | comercial@rapazotes.pt