



## ENCOSTAS DO GAVIÃO / DOURO / WHITE / 2021

**CONTROLLED DENOMINATION OF ORIGIN: DOC – DOURO**

**GRAPE VARIETIES:** RABIGATO AND CÓDEGA DO LARINHO.

**WINEMAKING:** THE GRAPES WERE HARVESTED BY HAND, AT ITS IDEAL POINT OF MATURATION, IN ORDER TO GENERATE HIGHER AROMATIC AND POLYPHENOL CONCENTRATIONS. THE WINEMAKING IS CARRIED OUT IN STAINLESS STEEL VATS, THUS ALLOWING THE QUALITY CONSTITUENTS PRESENT IN THE SKIN OF VERY RIPE GRAPES, TO SMOOTHLY PASS ONTO THE WINE, WITH SLIGHT REASSEMBLY AND PROLONGED MACERATIONS.

**AGEING:** AFTER MALOLACTIC FERMENTATION, THE WINE AGED IN STAINLESS STEEL VATS UNTIL BOTTLING.

**BOTTLING:** AUGUST 2022

**TASTING NOTES:** PALE LEMON-YELLOW COLOUR, FRAGRANT AND INTENSE TO THE NOSE, WITH FLORAL NOTES OF CHAMOMILE WHERE CITRUS AROMAS OF LEMON AND ORANGE PEEL STAND OUT, ASSOCIATED WITH TROPICAL NOTES OF PINEAPPLE AND MANGO. IN THE MOUTH IT IS DRY, WITH A HIGH ACIDITY WHICH GIVES IT AN IMMEDIATE SENSATION OF FRESHNESS, ENDING WITH A MEDIUM AND ENVELOPING VOLUME.

### **ANALYTICAL PARAMETERS:**

ALCOHOL: 11,0 (%/V -20°)

PH: 3,19

TOTAL ACIDITY: 6,0 (G/L TARTARIC ACID)

VOLATILE ACIDITY: 0,2 (G/L ACETIC ACID)

TOTAL SUGAR: 0,6 G/L

CONTAINS SULPHITES

BATCH: EGB21

**WINEMAKER:** VICTOR RABAÇAL