

# DUORUM

*from the Golden Douro Valley*



## DUORUM COLHEITA WHITE 2021

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Denomination	DO DOURO
Type	White Wine
Grape varieties	Rabigato, Gouveio, Arinto and Códéga do Lariño
Region	Douro
Soil	Schist
Vines	Own vineyards are located at a high altitude of 400 – 500 meters
Harvest	By hand to small cases of 15 kg
Vinification	Upon arrival at the winery, the grapes are stored at low temperature for 48 hours. Later they are de-stemmed and gently crushed, followed by pre-fermentative maceration. About 50% of the batch ferments in French oak barrels and the remaining ferments in stainless steel tanks at controlled temperatures between 14° - 16°C.
Alcohol	12,5% vol.
Total acidity	5,8 g/l
Residual sugar	< 4 g/l
Tasting Notes	Golden yellow color. Intense aroma, dominated by exotic and white fruits such as grapefruit and peach. The clear acidity is wrapped in the wines body and volume. These tasty sensations, together with post-nasal aroma, give it a unique personality and a final persistente finish.