

DOURO WHITE WINE

Quinta do Javali Maria Luisa 2017 (white)



Tasting notes

Golden color resulting from the maceration process. Peculiar and challenging nose. It has a strong aromatic intensity, with notes of fruit of very mature yellow flesh (quince), amplified by the skin maceration. Highlights include notes of caramelized orange peel, crystallized honey, dried fruits and slight earthy and resinous suggestions. To support this aromatic richness fruit of a terroir of excellence, there are harmonious sweet notes of the barrel used of high quality. In the mouth, it is surprising the "acid nerve", which combines a remarkable acidic freshness with some admirable mature tannins, which migrated smoothly from the whole bunches, which began fermentation in a typical Douro "Lagar" (Yes, in a Lagar!). Persistence in the mouth is very long, with a positively mineral attack.

Grape varieties

Viosinho, Arinto.

Vinification and aging

The grapes are not stemmed before being trodden by foot in winepress (lagar). Fermentation in winepress and finished fermentation in used French oak barrels. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 13,9
- Sugar (g/l): 0,8
- Total acidity (g/dm³): 6,86
- pH: 3,13

Production

307 bottles 75 cl
13 bottles 150 cl

