

DOURO WHITE WINE

Quinta do Javali PGE 2017 (white)



Tasting notes

Light yellow colour with a greenish tinges. An attractive, challenging nose, beginning with a fruity component dominated by citrus fruits, which continues with an expressive aroma of fennel. The palette of aromas continues to reveal itself with notes of aniseed, brioche, butter, and finally the excellent greedy notes of toasted barrel. In the mouth, the *bâtonnage* the wine underwent improves its excellent structure. This is a wine which will age well in the bottle. The notes of citrus fruits nicely complement the minerality of the terroir, where the noble, exceptional vines manage to combine ancestry with excellent quality.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 50% in new French oak barrels, 30% in used French oak barrels and 20% in stainless steel. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 14
- Sugar (g/l): 1,0
- Total acidity (g/dm³): 6,59
- pH: 3,13

Production

1385 bottles 75 cl
25 bottles 150 cl

