

DOURO WHITE WINE

Quinta do Javali 2021 White



Tasting notes

Light yellow color. Nose characterized by white and yellow pulp fruit, with a balanced ripeness. In the mouth, the fruity component reappears, associated with a “gastronomic” acidity.

Grape varieties

Viosinho, Arinto.

Vinification and aging

Manual harvest to 20kg boxes. Fermentation 100% in stainless steel. Aged 12 months with *bâtonnage*. The wine is not stabilized by cold and only has a light filtration.

Technical information

- Alcohol (%): 12,5
- Sugar (g/l): <0,60
- Total acidity (g/dm³): 5,2
- pH: 3,02

