

TECHNICAL SHEET
VALLE DO NÍDEO ARINTO & MOSCATEL 2013 75cl

Country: *Portugal*

Region: *Douro*

Sub-Region: *Douro Superior*

Wine Selection: *Dry White*

Harvest: *2013*

Appellation: *DOC Douro - Denominação de Origem Controlada*

Grape Varieties: *Arinto and Moscatel Galego Branco*

The Soil: *Schist (Altitude 420/450m)*

Bottles Produced: *5.000 75 cl bottles*

Packaging: *6 "Borgonhesa" bottle cases*

Alcohol level: *12,5%*

pH: *3,14*

Total Acidity: *6,05 g/L*

Residual Sugar: *0,6 g/L*

Colour Tone: *Lime*

Recommended Temperature: *8°C*

Winemaking:

The grapes were handpicked and transported in boxes of 22 kg directly to the winery. The must was pressed and decanted at a controlled temperature of 8°C. Fermentation was controlled at 15°C in order to maintain and capture the grapes natural aroma. The stage of the wine was completed in inox steel vats without any contact with wood.

Tasting Notes:

This intense and fragrant white wine is a blend of Arinto and Moscatel Galego Branco white grapes produced at the highest elevations of our Estates located in Vila Nova de Foz Côa. A beam of acidity runs through the wine intensifying each individual flavour, thick in texture and with a long structured finish.

Winegrower:

Produced and bottled at Quinta Daniel - Pocinho, Vila Nova de Foz Côa by Miguel Abrantes – Vinhos, Unipessoal, Lda.

Winemaker: *Miguel Abrantes*

