



PORTA DO FONTELO WHITE WINE

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Quality Factors

Climate: Mediterranean
Soild: Granite, clay and limestone formation
Casta: Tradicional species of the Region

Viticultural Technology

Tipo de Plantação: 3500 to 4000 wine plants per hectare
Tipo de Poda: Double sarment, single sarment and Guyot
Rendimento por Hectare: 6 tons/ha

Oenological Technology

Tipo: Dão Region tradicional method and classic winemaking by fermentation of skins
Fermentação: At controlled temperature up to 16° C. for 2 weeks

Aging

16 months in stainless steel vats

Analysis parameters

Teor Alcoólico: 12.5% Vol.
Acidez volátil: 0.27 g/l
Acidez Total: 19,3 g/l
Açucares Redutores: 1,1 g/l

Durability

Ready to drink.

Organoleptic properties

Appearance: Crystal-clear
Color: Greenish-yellow
Tonality:
Aroma: Young fresh wines with a subtle flowery fragrance
Flavour: Delicate, highly-refined, well-structured wines with good tartness and a final prolonged in-mouth flavour



YEAR



THE GRAPES

Tradicional species of the Region