

Quinta de Fafide Douro Reserva Branco

Quinta de Fafide

Portugal - Douro

In this wine we look for an aromatic concentration and high acidity of the grapes from the very old traditional vineyards of high altitude in Douro Superior, about 550 meters above sea level, showing the full character of the varieties of indigenous Douro old vines, giving very mineral and creamy wines. Mineral aroma, citrus and tropical fruit, fresh and full-bodied on the palate, buttery texture and complexity provided by fermentation and ageing in barrels.

Specifications

Varietals	50% Codega do Larinho, 30% Rabigato, 20% Viosinho
Soil type	schist
Vinification	Hand-picked grapes to small perforated boxes of 15 kg, whole bunches without destemming, using very smooth crushing and pressing processes, under an inert atmosphere in order to preserve all the aromatic potential of the grapes. A great effort is made in all pre-fermentation operations, being carried out with the utmost rigor, as they are responsible for the intrinsic quality of the future wine. Fermentation with indigenous yeasts, 25% of the must ferment in used French oak barrels and the remaining in stainless steel vats. Then the wines are blended and age on fine lees until bottling in June.
Pairings	Serve with fatty grilled fish, shellfish, sushi and Italian cuisine.



Codes, Weights and Measures

UPC	7 84585 02160 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02160 1
Case Weight	18
Cases/Pallet	110
Layers/Pallet	22
ABV	12.50%
SRP	\$ 27.99 USD 750mL Bottle

Reviews and News

2016 Quinta de Fafide Douro Reserva Branco - 90 PTS - WS

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