



Coroa D'Ouro White 2022

DOC DOURO

White wine produced with a blend of white indigenous Douro grapes from high areas and with a fresh microclimate located in Alto Loureiro and Valdigem (Baixo Corgo)

Serving Tips: Goes specially well with seafood, sushi, boiled shrimp, seabass and flounder or just before the meal with green olives

TECHNICAL SHEET

QUALITY:

DOC Douro

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Alto Loureiro, Valdigem (Baixo Corgo)

GRAPE VARIETIES:

10% Malvasia Fina, 25% C30dega, 30% Rabigato, 15% Viosinho, 20% Moscatel

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grape selection in the field and harvested manually

VINIFICATION:

Temperature controlled fermentation

AGING:

In stainless steel vats for 6 months until bottling

DATE OF BOTTLING:

2023

WINEMAKER:

Andr3 Pimentel Barbosa

TECHNICAL DIRECTOR:

Jorge Manuel Pint3o

TASTING NOTES

COLOUR:

Pale yellow

AROMA:

Citric and white flower notes, with freshness and intensity

PALATE:

Fresh with citric notes, with the Moscatel standing out. Well-balanced with a long and fresh finish

ANALYSIS

ALCOHOL:

12,60 % VOL.

REDUCING SUGAR:

0,50 g/L

TOTAL ACIDITY:

7,30 g/L as Tartaric Acid

PH:

3,10

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 15,40 x 14,70 x 32,00

WEIGHT (GROSS/NET):

(Kg) 7,85 / 4,49

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085900084

TARIFF CODE:

2204213810

ITF:

35601085900085

LOGISTICAL INFORMATION

(CS12)

DIMENSIONS (W X L X H):

(cm) 23,20 x 31,00 x 30,10

WEIGHT (GROSS/NET):

(Kg) 15,62 / 8,98

VOLUME:

(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 14

EAN:

5601085900084

TARIFF CODE:

2204213810

ITF:

45601085900082