



Coroa D'Ouro White 2024

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:
50% Viosinho, 40% Gouveio, 10% Moscatel Galego Branco

VINE'S AGE:
10-20 Years

TYPE OF SOIL:
Schist

HARVEST:
Grape selection in the field and harvested manually

VINIFICATION:
Temperature controlled fermentation

AGEING:
In stainless steel vats for 6 months until bottling

DATE OF BOTTLING:
2025

WINEMAKER:
André Pimentel Barbosa

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:
12,7 % VOL.

RESIDUAL SUGAR:
0,5 g/L

TOTAL ACIDITY:
5,8 g/L as Tartaric Acid

PH:
3,38

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION
(75CL CS6)

DIMENSIONS (W X L X H):
(cm) 15,40 x 14,70 x 32,00

WEIGHT (GROSS/NET):
(Kg) 7,00 / 4,59

VOLUME:
(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):
5 / 24

EAN:
5601085900084

ITF:
35601085900085

LOGISTICAL INFORMATION
(75CL CS12)

DIMENSIONS (W X L X H):
(cm) 23,20 x 31,00 x 30,10

WEIGHT (GROSS/NET):
(kg) 14,10 / 9,198

VOLUME:
(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):
5 / 14

EAN:
5601085900084

ITF:
45601085900082

TARIFF CODE:
2204213810