



Coroa D'Ouro White 2025

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:

2026

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:

12,3 % VOL.

RESIDUAL SUGAR:

<0,6 g/L

TOTAL ACIDITY:

6,5 g/L as Tartaric Acid

PH:

3,27

CERTIFICATION

V-Label (vegan)

LOGISTICAL INFORMATION

(75CL CS6)

DIMENSIONS (W X L X H):

(cm) 22,40 x 14,90 x 30,10

WEIGHT (GROSS/NET):

(Kg) 7,20 / 4,59

VOLUME:

(L) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

5 / 24

EAN:

5601085900084

ITF:

35601085900085

TARIFF CODE:

2204213805

LOGISTICAL INFORMATION

(75CL CS12)

DIMENSIONS (W X L X H):

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

WEIGHT (GROSS/NET):

(kg) 14,50 / 9,19

VOLUME:

(L) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 14

ITF:

45601085900082

TARIFF CODE:

2204213810