



# Branco da Ribeira 2021

## DOC DOURO

A wine produced from white indigenous Douro varieties sourced from an area called “Ribeira de Teja” located in Quinta de Vale de Cavalos, which enhances the minerality of the terroir. The ageing in new oak casks gives this wine complexity and structure, amplifying its flavours

*Serving Tips: Ideally suited to baked codfish, grilled salmon, roasted black-bellied rosefish, truffle pasta, roasted turkey*

### TECHNICAL SHEET

**QUALITY:**

DOC Douro

**ORIGIN:**

Portugal - Douro Valley

**SUB-REGION:**

Numão (Douro Superior)

**GRAPE VARIETIES:**

30% Códega, 70% Arinto

**VINE'S AGE:**

20 Years

**TYPE OF SOIL:**

Transition between schist and granite

**HARVEST:**

Grapes selection in the field and harvested manually

**VINIFICATION:**

Separate vinification of the two grape varieties. Fermentation in oak cask after decanting

**AGING:**

Matures in new oak casks (300 Litres) for 9 months with bâtonnage on fine lees

**DATE OF BOTTLING:**

2020

**WINEMAKER:**

André Pimentel Barbosa

**TECHNICAL DIRECTOR:**

Jorge Manuel Pintão

### TASTING NOTES

**COLOUR:**

Pale yellow

**AROMA:**

Discreet and fine citric aromas

**PALATE:**

Good mouth volume. Fruity flavours amplified by the wood. Long finish marked by salinity and subtle toasted touch

### ANALYSIS

93 points Robert Parker

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**ALCOHOL:**

11.90 % VOL.

**REDUCING SUGAR:**

0,40 g/L

**TOTAL ACIDITY:**

8,33 g/L as Tartaric Acid

**PH:**

3,05

### LOGISTICAL INFORMATION

(CS3)

**DIMENSIONS (W X L X H):**

(cm) 22,60 x 33,40 X 15,60

**WEIGHT (GROSS/NET):**

(Kg) 4,20 / 2,30

**VOLUME:**

(cm) 2,25

**PALETTE (LAYERS / BOXES PER LAYER):**

8 / 10

**TARIFF CODE:**

2204213890