



Branco da Ribeira 2024

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:

80% Arinto, 20% Códega

VINE'S AGE:

20-40 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 10 months with bâtonnage on fine lees

DATE OF BOTTLING:

2026

WINEMAKER:

André Pimentel Barbosa

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

ALCOHOL:

12,30 % VOL.

REDUCING SUGAR:

0,97 g/L

TOTAL ACIDITY:

7,4 g/L as Tartaric Acid

PH:

3,04

CERTIFICATION

V-label (vegan)

LOGISTICAL INFORMATION

(75CL 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

EAN:

5601085900916

TARIFF CODE:

2204213805

ITF:

85601085900912