

FLOR DAS TECEDEIRAS WHITE 2020

Made in our cellar with great care, using native grapes Gouveio, Rabigato and Viosinho, this Douro white wine is at once captivating and versatile.

TERROIR

This wine comes from the heart of the prestigious sub-region of Cima Corgo and is made from vines that are planted on steep slate terraces on the banks of the majestic Douro River. The winters are cold and the summers are very hot. In the Douro region, first delimited in 1756 and now famous as one of the most spectacular wine-growing regions in the world, centuries-old viticulture traditions such as hand-picking and kicking the grapes are still respected. Although port has been its main export for centuries, the Douro has become increasingly known for its high-quality table wines.

TASTING NOTES

Varieties Gouveio (50%), Rabigato (25%) and Viosinho (25%).

Colour Citric, very Bright.

Nose Young, with good intensity. First impressions are dominated by fresh sub-tropical aromas such as pineapple, followed by distinctly floral undertones.

Palate Dry, good volume and refreshing acidity, revealing the wine's fruit-driven character. Long finish.

WINEMAKING

Hand-picked. Grapes transported in small boxes. Manual sorting. Total de-stemming followed by gentle pneumatic pressing. Static clarification. Fermented in temperature-controlled stainless steel vats. Rested on fine lies until January, 2021.

FROM CELLAR TO TABLE

For best results, appreciate at a temperature of 10°C to 12°C. Ideal for pairing with all kinds of fish and seafood dishes, including more structured ones prepared in the oven, or with rice or with sauces. Also a good match for vegetarian dishes and salads.

Winemaker: Rui Cunha
Alcohol: 13%vol. - Total acidity: 5,3g/l - pH: 3,10 - Total sugars: <0,6g/l - Total sulphur dioxide: 67mg/l

Available in bottles of 0.75 Lt.

