



TONS DE DUORUM WHITE 2013

Denomination	DO DOURO
Type	White Wine
Grape varieties	30% de Viosinho, 25% Rabigato, 20%, Verdelho, 20%, Arinto and 5% Moscatel Galego Branco
Region	Douro
Soil	Schist
Vines	Vineyards are located at a high altitude of (400m-600m)
Harvest	By hand to small cases of 15 kg
Vinification	Upon arrival at the winery the grapes are destemmed and gently crushed, followed by pre-fermentative maceration at low temperature during 12 to 24 hours. The grapes are then pressed and fermentation takes place at controlled temperature of 14°C - 16°C.
Alcohol	12% vol.
Total acidity	6 g/l
Residual sugar	< 4 g/l
Tasting Notes	Citrus yellow color. Intense aroma dominated by tropical, citrus fruits and floral notes. A wine with a good structure and well integrated acidity with a fresh and long finish.