

VINEADOURO

Rabigato 2020



This white wine has a traditional grape variety of Douro Superior, only found in more ancient vineyards, and gives rise to wines of great personality.

VINEYARD

A 48-year-old vineyard, in Numão, at an altitude of 450 m, with several mixed grape varieties, but where all the grape vines of Rabigato were harvested separately.

GRAPE VARIETIES

Exclusively Rabigato.

WINEMAKING & AGING

Destemmed grapes, fermentation in stainless steel tanks at a temperature of 20°C, using a small amount of natural must which begins fermenting separately with the aid of wild yeasts in the air. Fermentation was prepared five days beforehand. Natural clarification, aging in stainless steel tanks, reduced dose of sulphur dioxide and light filtration before bottling in October 2021.



TECHNICAL DATA

Alcohol - 13 % (abv)

Total Acidity - 6.3 g/L (tartaric acid)

Volatile Acidity - 0.3 g/L (acetic acid)

pH - 3.25

Residual Sugar - <1 g/L

TASTING NOTES

Rabigato that tastes more than it smells, with a characteristic of intense aroma of the grape variety that evolves favourably over time. Its character is best revealed on the palate, with a vibrant acidity, creamy texture and a persistent finish.

RECOMMENDED CELLARING

Ready to drink, although it will continue to surprise us for the next five to ten years.

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SERVING RECOMMENDATIONS

Serve between 8 and 10°C. Excellent as an appetizer, although it shines even more at the meal table, especially with fish dish in the oven or in the pot, such as fish stew, cataplana (a traditional Portuguese seafood dish) or seafood rice. Perfect for soft or half-cured cheeses.

CLIMATIC YEAR

A year with heavy rain until May. Between May and September, it was very warm and dry which anticipated the maturation of the grapes for a week earlier than is the rule. There were no significant vine fungus attacks, but late frosts affected the production volume. Rain came in the first days of September, but without harming the grade or health of the grapes. Harvesting our grapes went on with good weather and warmth, providing a good harvest.

OUR PORTFOLIO

Originating from very old vineyards, some of which are already centennial, our wines are made according to a sustainable viticulture, with respect for Nature, and following a minimalist oenology that respects the sense of place, the history and the heritage of our ancestors. We also produce olive oil, extracted from olives coming from our olive groves where the freshness of the river meets the heat of the hillsides.

