



ANETO

COLHEITA | WHITE

REGION

Douro, Barrô

VINEYARD

Vineyards situated in Barrô, mostly granitic and very poor fertility.

CLIMATE

Transitional microclimate between Atlantic and Mediterranean. Winters can be cold and summers very hot.

GRAPE VARIETIES

Viosinho (25%), Rabigato (25%), Gouveio(25%) e Cerceal (25%)

VINIFICATION

Hand harvested on the 1st week of September. Grapes collected into cases of 15 Kg and then selected in a belt table. Crushing and soft pressing. Very slow fermentation at low temperature (14°C), in stainless steel vats. 20% fermented in new French oak barrels, with weekly batonnage. Usually bottled 20 months after harvest.

WINE ANALYSES

Alcohol: 12,5% vol

Total Acidity: 6g/dm³

PH: 3,2

TASTING NOTES

Citrus colour. Fine balance between mature tropical fruit and a light touch of toasted wood. Full body balanced by a crispy acidity. Zesty floral aromas.

GASTRONOMY & SERVICE

First courses, fish and white meat. Serve at 12°C

PRODUCTION

5 000 bottles

PACKAGING

Bottles/case: 6x75 cl

Cases per pallet: 100

Case gross weight: 8 Kg

Case dimension: 320x240x160

