

CASA DA RÉSSA

CASA DA RÉSSA RESERVA WHITE 2022



Winemakers: Paulo Nunes and João Costa

Region: Douro

Sub-region: Baixo Corgo

Denomination: DOC Douro

Grape Varieties: Old Vines (Field Blend)

Vinification: Manual harvest in 20 kg boxes. Cold pre-fermentation skin maceration, followed by gentle pressing and natural static decantation. Spontaneous fermentation in stainless steel tanks and 500 L barrels with temperature control.

Ageing: Aged for 9 months sur lies in stainless steel tanks and 500L barrels.

Tasting Notes: Citrus colour with greenish hues. The aroma is floral and citrusy, with subtle and well-integrated barrel notes. It is well-balanced and mineral on the palate, with vibrant acidity and a long, dry finish. It is expected to age beautifully in the bottle.

Technical information: Alcohol 12.5 | pH 3.17 | Total Acidity 6g/l | Sugar \leq 0.1 g/l

Bottling: July 2023

Capacity: 0,75l/1,5l

Packaging: 6-bottle cardboard box

Bottle EAN code: 5600677605505

Box EAN code: 15600677605526