
Brand



Acidentado

Type

White

Country.Region

Portugal / DOC Douro

Year

2024

Grape Varieties

Códega do Larinho,
Viosinho e Arinto

Soil Vineyards

Schist

Winemaking

Grapes from the Cima Corgo sub-region, destemmed and crushed on arrival at the winery and then pressed. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 2 weeks at 14-16°C, then remaining in contact with the fine lees for 6 months. After bottling, it undergoes a 4-month aging process in the bottle.



Alcohol

13% vol

Total Acidity

5,40g/L

pH

3,42

E/100ml

324 kJ / 78 kcal



Wine Tasting Notes

Bright lemon yellow color.

Mineral and citrus aroma. On the palate, the acidity is quite present, dry, and with a medium aftertaste.

Food Pairing

Oven-baked fish, salads, and white meats.

Wine capacity

750ml

Nº of Bottles

7.000

Stopper

Cork



Vegan