

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

