

Brand		Enfeitado
Type		White . Reserve
Country . Region		Portugal / DOC Douro
Year		2023

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. The end of fermentation takes place in new barrels where it is then aged for 6 months. After filling, it ages for 4 months in the bottle.

Alcohol	13,5% vol
Total acidity	5,95g/L
pH	3,35

Wine Tasting Notes

Bright straw-yellow color;
Vanilla aroma with a hint of smoke.
On the palate, it's unctuous but with a dry finish and excellent acidity.

Food Pairing

Serve with fatty fish, rice with pica no chão and soft cheeses.



Wine capacity	750ml
Nº of Bottles	2.000
Stopper	Cork
	Vegan