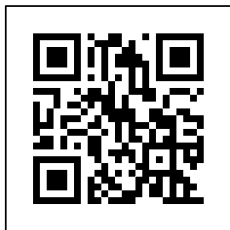


VALL DA NOGUEIRINHA

DOC RESERVA WHITE 2023



VALLDANOGUEIRINHA.PT

VINEYARD

CASTAS: Viosinho, Gouveio e Rabigato

OENOLOGY

VINIFICATION: Selection of grapes at cutting and transport in perforated PVC boxes for better aeration of the grapes, directly to the winery. Vinification with crushing and total destemming. Fermentation in French oak barrels. Brief ageing in the same barrels with 'bâtonnage' for 4 months.

WINEMAKER: Rui Rua Pinto

CHEMICAL ANALYSIS

13,5 % Vol Total Acidity: 5,5 gr/l

TASTING NOTES

It's a wine with a very delicate and elegant profile. The floral notes and stone fruit stand out. The very discreet barrel adds harmony and complexity, a creamy texture on the palate with a long, mineral finish.