

# QUINTA NOVA

## Pomares Moscatel

*Douro*

### Technical information

**Country:** Portugal  
**Region:** Douro  
**Appellation:** Douro  
**Grape Variety :** Moscatel Galego  
**Terroir :** Schyst  
**Age of the vines :** old vines

### Vinification

Pneumatic pressing of the entire grape, followed by fermentation in stainless steel vats for 4 weeks at a low temperature (8-9oC). Ages in steel vats for 4 months “sur les lies”. Bottled early to preserve aromatic intensity.

### Tasting notes

With a greenish citrine color, this very attractive young wine has an aroma of grapefruit and lychee with notes of citrus and tropical fruits. The palate is intense and vibrant, balanced by a crispy minerality and a freshness with elegant, medium concentration and silky texture. This wine has a long and persistent finish.

### **Bes to Drink:**

The next 1 to 2 years

### **Wine pairing:**

Pomares Moscatel goes well with spicy dishes, like Thai.

