

QUINTA NOVA

Pomares white

Douro

Technical information

Country: Portugal
Region: Douro
Appellation: Douro
Grape Variety : Viosinho, Gouveio and Rabigato
Terroir : Schyst/granit
Age of the vines : average age 20 years

Vinification

Pressing of the grapes in a pneumatic press, followed by fermentation in stainless steel vats for 3 weeks at low temperature (11-12oC). Ages“sur lies fines” in steel vats for 4 months. Bottled early to preserve aromatic intensity.

Tasting notes

This green citrus-colored wine has an attractive aroma of nectarine, white flowers and apricots combined with capsicum, gooseberry and white spices. The palate is balanced by freshness, fruit, density and concentration, good complexity, structure and gravity. It ends with light mineral notes and precision.

Best to Drink:

The next 3 to 4 years

Wine pairing:

Pomares white goes well with shellfish and delicate entrees.

