



ESPINHO

NOEMI DOURO BRANCO / WHITE

WINEMAKER

Jean-Hugues Gros

THE YEAR 2014

Year with slow maturation. Summer little warm. Heavy rains during the month of September, without affecting the quality of the grapes that were selected during the harvest.

VARIETIES

Viosinho, Rabigato and C3drega de Larinho.

TASTING NOTES

Slightly greenish bright color.

Citrus notes, some floral nose.

In the mouth the wine has good concentration, with a present acidity.

Mineral, dry but with good volume, fresh and long finish.

VINIFICATION

The grapes are de-stemmed and pressed. The wort is decanted to 8° C for 48 hours. Fermentation at low temperature (14°C) for 3 weeks. Passing the clean stage in stainless steel tanks with weekly batonnage by the end of December. The final blend was made in January.

FILTRATION

Filtration plates

ANALYSIS IVDP

Alcohol: 13,5 % Vol. (20°) – ph: 3.23

Total Acidity: 5,5 g/dm³

Volatile Acidity: 0,4 g/dm³

Sugars: 0,6 litro

Notation: Good

PRODUCTION

Bottled 1.100 Liters, in April 2015, in 2.800bottles of 750ml

PACKING

Horizontal boxes with six bottles

1 Box: Gross weight 7,225kg – Net weight 4,5L

Europalette with 100 boxes (1,20x0,80x1,60)

1 Europalette: Gross weight 738kg – Net weight 450L

IMAGE

Sculptor: Jo3o Cutileiro

Tribute to Noemi de Macedo Pinto Azevedo Gomes

