



ESPINHO

NOEMI DOURO BRANCO / WHITE

WINEMAKER

Jean-Hugues Gros

THE YEAR 2015

Dry year. Good maturation with a harvest without problems.
Grapes harvested in the 1st half of September.

VARIETIES

Viosinho, Rabigato and C3dega de Larinho.

TASTING NOTES

Citric. Floral notes. In the mouth, the wine has good concentration, with minerality. Balanced with 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: 13,07 % Vol. (20°) – ph: 3.24

Total Acidity: 5,4 g/dm³

Volatile Acidity: 0,2 g/dm³

Sugars: 0,6 litro

Notation: Good

PRODUCTION

Bottled 1.100 Liters, in March 2016, 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 Europallette: Gross weight 738kg – Net weight 450L

IMAGE

Sculptor: Jo3o Cutileiro

Tribute to Noemi de Macedo Pinto Azevedo Gomes

