

TITAN

OF DOURO

White DOC Douro 2018



Country	Portugal
Region	Douro - Cima Corgo sub-region
Grape Varieties	Rabigato, Gouveio and Verdelho
Vineyards	Vine plots planted at an altitude of 700 m, with a schist-granite transition soil that is poor and rough and shows a surprising acidity.
Year of harvest	2018
Vinification	Fresh grapes at their perfect point of ripeness, hand-picked and placed in 20 kg boxes for transportation to the winery where they undergo careful manual selection, destemming and gentle crushing. They are pressed in a pneumatic press and the resulting must is decanted into a stainless steel vat at 8 °C for 48 hours. The alcoholic fermentation took place at a controlled temperature of 12 °C for 30 days, and finally there was an 8-month ageing with stirring of the fine lees.
Alcohol content	13%
Total acidity	6.4 g/L
Volatile acidity	0.3 g/L
pH	3.27
Sugars	0.9 g/L
Total Dry Extract	25 g/L
Tasting notes	The wine has a citric green colour, with expressive aromas of white fruit reminiscent of apricot and fresh melon, in perfect harmony with floral notes. The volume and structure are well integrated with excellent sensations of minerality.
Gastronomy	Enjoy it with fresh-tasting dishes like salads, seafood and charcoal grilled fish. Serve at 8 - 10 °c