

TITAN

OF DOURO

Country	Portugal
Region	Douro – Cima Corgo sub-region
Grape varieties	Rabigato (30%), Gouveio (30%), Verdelho (20%), Folgazão (10%) and Arinto (10%)
Vineyard	Vine plots planted at an altitude of 700 m, with schist-granite transition soils that are poor and rough and show surprising acidity.
Year of harvest	2019
Vinification	Fresh grapes at their perfect point of ripeness are hand-picked and placed in 20 kg boxes for transport 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. Alcoholic fermentation took place at a controlled temperature of 12°C for 30 days, at the end of which the wine was aged for 8 months with stirring of the fine lees (bâtonnage).
Alcohol content	13%
Total acidity	7.2 g/L
Volatile acidity	0.24 g/L
pH	3.02
Sugars	0.6 g/L
Total dry extract	25 g/L
Tasting notes	A wine of a greenish-citric colour with conspicuous aromas of fresh fruit (pineapple, lychees, pear and apricot) in perfect harmony with floral notes. In the mouth, it is big in volume and structure, underpinned by a lively, refreshing acidity.
Gastronomy	Savour with fresh-tasting dishes such as salads, seafood and charcoal grilled fish. Serve at 8 – 10°C



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