

# CORTES DO REGUENGO WHITE



**TERROIR:** Quinta do Reguengo is located in the sub-region of the Upper Douro upon the Douro River in Pocinho, Vila Nova de Foz Côa, and extends across the Vilariga tectonic fault, characterised by clay and schist soils with occasional granite outcrops.

This type of soil, combined with different altitudes, exposures and grape varieties, is enhanced by the hot, humid winds blowing up the Douro River valley and the cooler winds from Spain, to establish excellent conditions for the regular ripening of grapes through a natural mechanism leading to the production of complex yet balanced wines.

**GRAPES:** Rabigato, Gouveio and Viosinho.

**VINTAGE:** Manually harvested, transported in 14kg boxes.

**VINIFICATION:** Cooling of grapes in a 10°C cold chamber for 24 hours followed by selection on the sorting table, destemming, pressing and cold static decantation. Fermentation in 500Lt barrels with ageing for 9 months.

**TASTING NOTES:** A rich and complex aroma, fruity with light floral notes well integrated through smoked barrel ageing. In the mouth, this wine is fruity, balanced, with a clearly present acidity and a fresh finish.

**OENOLOGY:** Pedro Branco

**ACCOMPANIES:** Ideal with fish dishes, seafood, cod, spicy dishes and white meats.

**ANALYTICAL PARAMETERS:**

Alcohol (% vol.): 12.5

Total Acidity (g/L): 6.8

pH: 3.1

Residual Sugar (g/L): 0.6



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REGUENGO**

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