

CAIS DO REGUENGO WHITE 2022



TERROIR: Quinta do Reguengo is located in the Douro Superior sub-region, in the village of Pocinho, next to the Douro river, and is inserted in the Vilarica tectonic fault, characterized by clay-shale soils, where granitic outcrops can be found. This type of soil, combined with different altitudes, exposures and varieties, are influenced by the hot and humid winds of the Douro river valley and by the fresher winds coming from Spain, creating excellent conditions for a regular maturation of the grapes, in a natural mechanism for the production of complex and balanced wines.

VARIETIES: Rabigato and Arinto.

VINIFICATION: Destemming and light crushing followed by thermal shock to 10° in the mass exchanger. Pneumatic pressing followed by cold static decantation for 24 hours. Fermentation in stainless steel vats with controlled temperatures.

TASTING NOTES: Displaying a greenish and clear colour. Citrine aromas, floral and with lightly toasted hints. Fruity to the mouth, the wine features an acidity coupled with a very present creaminess, ending in a mineral and persistent aftertaste.

WINEMAKER: Pedro Branco

PAIRING: Ideal with fish and shellfish dishes as well as with Asian cuisines.

CAPACITY: 75cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 5,9
pH: 3,3
Residual sugar (g/L): 0,6