



## CORTES DO REGUENGO RESERVA WHITE 2023

**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 Vilariça 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, Gouveio and Viosinho.

**VINIFICATION:** Cooling the grapes in a cold room for 24H to 10°C. The grapes are carefully select on the selection table, destemmed and pressed, followed by cold static decantation. Finished with fermentation in 500L barrels, and 9 months of aging.

**TASTING NOTES:** Very complex and rich aroma, fruty with light floral notes. In the mouth it is fruity and balanced. It has a good acidity, and a long and fresh finish.

**WINEMAKER:** Pedro Branco

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

**CAPACITY:** 75cl.



QUINTA DO REGUENGO 5150-503 POCINHO  
VILA NOVA DE FOZ CÔA, PORTUGAL