



CORTES DO REGUENGO WHITE 2023

ORIGIN: Pocinho, Douro Superior sub-region.

VARIETIES: Rabigato and Gouveio.

HARVEST: Manual harvest.

VINIFICATION: Cooling the grapes for 24 hours in a cold room at 10°C. Pressing using a vacuum press, followed by cold static decantation. Fermentation and aging for 9 months in cement eggs.

TASTING NOTES: Aroma marked by floral and citrus notes, with light nuances of white-fleshed fruit. On the palate it is fresh, with well-defined minerality and a long aftertaste.

WINEMAKER: Pedro Branco

PAIRING: Ideal with fish, seafood, pasta dishes and grilled meats.

CAPACITY: 75cl.



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