



BARÃO DA VÁRZEA DO DOURO

COLHEITA
WHITE | DOURO DOC

GRAPE VARIETIES

GOUVEIO | VIOSINHO | ARINTO

SOIL / TERROIR

MIXTURE OF FINE SOIL AND FRAGMENTS OF
SCHISTOSE ROCK

CLIMATE

MODERATE CLIMATE WITH NO ATLANTIC
INFLUENCE, DRY CONDITIONS

ALCOHOL

12,5%.

RESIDUAL SUGAR

1,2 g/L.

TASTING NOTES

AROMA: CITRIC NOTES WITH HINTS OF
WHITE PLUME, AND FLORAL NUANCES.
FLAVOUR: FRUITY AND JOYFUL, FRESH,
CRISP AND YOUNG. THE BITTERNESS OF THE
CITRIC PEELS GIVES IT PERSISTENCE AND A
REFRESHING AND LONG FINISH.

SERVE BETWEEN

8°C | 10°C.