

DOURO CISMEIRA

CISMEIRA WHITE 2019

THE WINE

The Cismeira white, common in outer grammar, is of great inner curiosity, exuberant, tranquil colour, spontaneous aroma that leaves no one indifferent to the organoleptic capacities that emerge from the soul and authenticity of a Douro.

TASTING NOTE

A modern profile wine, greenish lemon colour, takes of us from the start to a great intensity of floral aromas and tropical fruits, slightly herbaceous characteristic of the location and nascent exposure of the vineyards in the São João da Pesqueira plateau. Its sharp and vibrant acidity fills the mouth with refreshing sensations.

THE YEAR

The year was characterized by large variability in temperature and lower than the normal annual rainfall, considering a dry year. The climatic conditions led, in an initial phase, to a slight advance of the vegetative cycle in relation to the average of the last 5 years, which was attenuated throughout the cycle. Despite the occurrence of high rainfall during the month of April, the climatic evolution registered afterwards contributes to an excellent phytosanitary quality of the bunches at harvest.

VINIFICATION

Grapes from the Vale d'Açor property, located on the São João da Pesqueira plateau at an average altitude of 600 meters. Manual and careful harvest for boxes of 15 kgs between the last week of August and the first week of September. Whole bunches pressed at low pressure, the must after pressing was clarified by decantation at low temperature. Alcoholic fermentation in stainless steel tanks with controlled temperature at 15°C for 20 days followed.

MATURATION

The wine was aged in contact with thin lees with weekly bâtonnage for 6 months in stainless steel tanks until bottling in March 2020.

CONSUMPTION

It can be consumed immediately or can be stored for 5 to 6 years if stored in a good horizontal position. Serve at 7°C - 9°C. To drink as an aperitif or with seafood dishes, fish, white meat or salads.

TECHNICAL INFORMATION

Blend	Alcool	pH	Acidity	Residual sugar
Códega do Larinho(25%) Viosinho(25%) Gouveio(25%) Verdelho(25%)	13%	3,30	6,30 g/L	0,6 g/L

