



# SEQUEIRINHA

THE FAMILY'S CHOICE

ENGLISH



## SEQUEIRINHA DOC DOURO WHITE WINE 2018

REGION – Douro / Baixo Corgo

COUNTRY – Portugal

CLIMATE – Mediterranean

GRAPE VARIETIES – Arinto (20%), Rabigato (40%), Gouveio (40%)

VINIFICATION – Total de-stem, gentle and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at a low temperature (13°C). Aged for 2 months in the bottle.

ALCOHOL: 12,5 % Vol. SUGAR: 2.8 g/L

TOTAL ACIDITY: 4.6 g/dL pH: 3,66

BOTTLE: 750 ml

TASTING NOTES – Pale yellow. Quite lemony aroma, also hints of peach, white plum and floral notes, all very pure and fresh. In the mouth it is fruity and joyful, bright and young, crispy and fresh. A subtle citrus zest bitterness provides character and a lingering and refreshing finish.

PAIRING SUGGESTIONS – Excellent as aperitif or to accompany a variety of appetizers, light salads, steam boiled seafood and grilled white fish.

STORING – Keep the bottle in a cool dry place or drink at 8°C.