

dos lusíadas

Eleivera Branco Douro

Vintage:
2018

Grapes:
**Rabigato, Gouveio,
Códèga do Larinho,
Viosinho.**

Region/Appellation:
Douro, Portugal

Alcohol by Volume:
13%

Drinking Window:
Now-2023

Certifications :



Winemaker Notes

The wine is elegant, pale yellow flecked with green in color. The nose displays fresh, fruity aromas of peaches and pears with hints of citrus notes. The wine is clean and fresh on the palate with perceptible volume on the mid-palate. The finish is broad and taut with citrus flavors.

Vineyard

Vines from the Cima Corgo planted mainly on granite sands of varying depths resulting in a wine that displays a nice taut character on the palate. One plot is composed of schist, which adds smoothness to the blend. The summers are hot and dry and the winters are cool and wet.

Winemaking

The grapes are hand-harvested at maturity and transported in trays. Vinification takes place with the pressing of whole grapes, cold static settling and fermentation in stainless steel vat using the yeasts occurring naturally on the grapes. The wine matures in stainless steel vat on the fine lees for 6 months.

Food match

Pairs perfectly with fish and shellfish and particularly well with skewers of sea scallops à la pancetta and Portuguese cod.

Best enjoyed between 9-11°C.

