

# dos lusíadas

## Pinteivera Branco Douro

Vintage:  
**2018**

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

Region/Appellation:  
**Douro, Portugal**

Alcohol by Volume:  
**13.5%**

Drinking Window:  
**Now to 2025**

Certifications :



### Winemaker Notes

The wine is a radiant, pale-yellow hue flecked with gold. Aromas are complex and expressive releasing apricot, citrus and acacia notes, along with honey and vanilla. The wine is fresh and full-bodied with a broad entry on the palate. The finish shows a lovely minerality and floral flavors.

### Vineyard

Old vines (60-80 years) from the Cima Corgo. Soil composed of granitic sands of varying depth. The granite subsoil breaks through the surface in places. East or northeast-facing slopes to preserve aromatic freshness and acidity. 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 the whole bunches, light settling and alcoholic fermentation in demi-muid (600l) vats. Maturation takes place on the lees for 10 months with a light stirring of the lees.

### Food match

Ideal with Mediterranean style appetizers as well as fish and seafood.

Best enjoyed between 12-14°C.

