

## White Wine

### Quinta da Massorra Reserva 2019

---

#### Vinification and ageing

Fermented in 300 litres French oak barrels, and aged sur lies for 10 months with periodical batonnage. It was not cold stabilized and only lightly filtered.

#### Grape Varieties

Made from Arinto grape variety (100%) grown on the south bank of the Douro River, in Resende.

#### Aroma and taste

Beautiful yellow colour. Full bodied, with an excellent acidity, good complexity and with a persistent finish. Mineral and citric notes on the nose, well integrated with oak.

#### Winemaker

Rui Cunha



Alcohol 13,0 % vol.

Fixed acidity 7,6

Residual sugar < 1,5 g/l

pH 3,17

---