

White Wine

Massorra – Family Special Wine 2018

Vinification and ageing

Fermented in 300 litres new French oak barrels, and aged sur lies for 20 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

Golden colored Arinto, aroma of ripe fruit and citrus notes in a whole involved in suggestions of smoke and toast. Wide, round and silky in the mouth, very pleasant fruit with polishing and very attractive texture, crunchy acidity, resulting in a wide, full-bodied and very gastronomic wine.

Can be aged up to 20 years.

Winemaker

Rui Cunha



Alcohol 13,5 % vol.

Fixed acidity 6,7

Residual sugar 1,8 g/l

pH 3,11
