

White Wine

Quinta da Massorra Arinto 2023

Vinification and ageing

Fermentated at temperatures varying between 15° and 16°C and ageing for 7 months in stainless steel vats. Cold stabilized and filtered before bottling.

Grape Varieties

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

Aroma and taste

Fine and complex aroma with mineral and citric notes, good freshness, well balanced, leading to an elegant and long final.

Winemaker

Rui Cunha



Alcohol 13,5 % vol.

Fixed acidity 5,7

Residual sugar < 1,0 g/l

pH 3,21
