

White Wine

Quinta da Massorra Reserva 2022

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 7,0

Residual sugar < 1,5 g/l

pH 3,15
