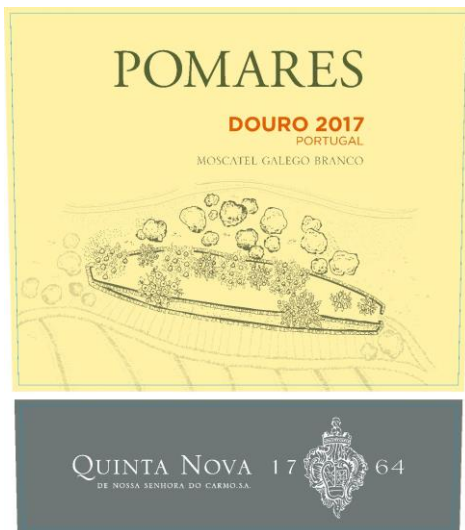


## POMARES MOSCATEL WHITE

**Douro DOC 2017**

Varieties	MoscateL Galego
Vineyard	Sub-region Cima Corgo; adult vines from Alijó
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Pneumatic pressing of entire grapes, followed by fermentation in stainless steel vats for 4 weeks at low temperature (8-9°C). Ages in steel vats for 4 months “ <i>sur les lies</i> ”. Bottled early to preserve aromatic intensity.
Wine analysis	Alc/vol 14%, total acidity 4,5 g/l, pH 3,54, reducing sugars 0,6 g/l; Dry Extract: 19 g/L



### TASTING NOTES 2018

*Winemaker: Jorge Alves and Sónia Pereira*

Greenish citrine color, this very attractive young wine has an aroma of grapefruit, lychee, with notes of citrus and tropical fruits. The palate is intense, vibrant, balanced by crispy minerality and freshness, elegant, medium concentration and silky texture. Gorgeous transparent structure it has a long finish, persistent and accurate.

### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration. To drink in 1 or 2 years.
Service	At a temperature of 10 - 12°C.