

Vinilourenço

# Dona Graça Branco

2020

40%

Rabigato,  
25% Viosinho,  
10% Gouveio,  
10% Malvasia Fina,  
15% Moscatel Galego  
Branco

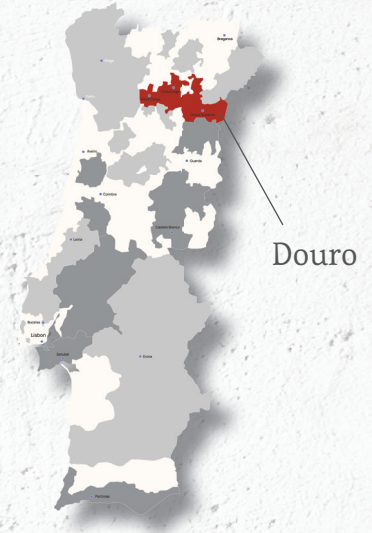
13%  
ABV

Soil Type of Vineyard: Schist and Granite

Fermentation Method: Grapes with total destemming followed by pressing under inert atmosphere, to preserve the aromatic potential of the grapes. The wine fermentation took place in stainless steel vats at a temperature between 16°C and 18°C (60.8°F-64.4°F).

Aging Method: Not barrel aged

A good harvest year, with a cool summer and some rain in August. There were no major fungal attacks on the vine, but late frosts affected production significantly, which in some places resulted in a loss of 30% to 40%. The rain appeared in the first days of September, but without harming the concentration or the health of the grapes. Then the harvest took place with good weather and heat, providing an above average harvest.



1g/L

22.61°Bx

400-700m  
Elevation

