



“Intense and mineral aroma, tropical and citrus fruits mingle attractively with a full body and freshness.

Serve by itself as an appetizer or pairing with Asian and Mediterranean cuisine.”

Rui Roboredo Madeira

FAFIDE WHITE / 2018

Young wine / 4 months ageing in stainless steel vats. / Native grape varieties: Viosinho, Rabigato, and Códèga do Larinho / Schist soils around São João da Pesqueira village.

GRAPES

Viosinho (55%), Rabigato (35%), Códèga do Larinho (10%)

ORIGIN

Old vines with an average altitude around 550 meters above sea level. We look for more acid grape varieties like Rabigato, or the blend of grapes of the old vines, where low crop levels allows a better balance between flavours and acidity.

VINIFICATION

Hand-picked grapes. Cold fermentation technology on reductive environment, with controlled temperature at about 16°C. Very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. We made a great effort that all the pre-fermentation operations were carried out with great accuracy to preserve the intrinsic quality of the wine.

AGEING

4 months in stainless steel vats.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2018

APPELLATION
DOC DOURO

ALCOHOL
12,5%

pH 3,23

TOTAL ACIDITY
5,97 g/dm³

TOTAL SUGARS
4,8 g/dm³

EAN
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