



Banzo

White 2018

Produced at Quinta do Valdalágea from grapes from the Viosinho, Rabigato and Gouveio grapes. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town of Peso da Régua, on the edge of Baixo Corgo and Alto Corgo, between the mountain ranges Meadas and Marão (North).

Tasting Notes

Of light green citrine color, with aromas of citrus fruits and gentle floral nuance. Light and fresh with a smooth and appetizing finish. The serving temperature is between 7°C and 9°C.

Technical information

Region:	Douro
Subregion:	Baixo Corgo - Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Eiró and Valdalágea I
Age of strains:	20 years grafted 4 years ago
Grape Varieties:	Viosinho, Rabigato and Gouveio
Density per ha:	4400 Plants
Height of the sea:	between 250 and 325 m
Harvest Period:	Early September 2018
Grape Harvest:	Manual, grapes carried in 20 kg boxes
Fermentation:	Automatic temperature controlled stainless steel vats
Bottled:	December 2018
Alcohol:	11.8% vol
Total Acidity:	6.00 g / dm ³ Tartaric Acid
Volatile Acidity:	0.30 g / dm ³ Ac. Acetic
pH:	3.37
Total Sugars:	<0.6 g / L
Total Dry Extract:	19.3 gm / dm ³
Fill Free SO ₂ :	20.0 mg / dm ³
Production:	3000 bottles