

QUINTA DO CUME®

DOURO

WHITE DOC RESERVA 2014

Region: The grapes of this wine come from the sunny hillside of the ancient land Provezende located on the South slopes of the Douro Valley in 600m height.

Terroir: Schistus soil, rugged terrain, nearness to water, ideal solar exposure

Varieties: 70% Malvasia Fina, 30% Rabigato,

Production: selection of only 3.900 bottles

Vinification: In stainless vats with temperature control of 16 °C

Aging: 40 % aged in for 3 months in french oak barrels

Analytic Values:

Alcohol: 13,50%

pH: 3,37

Total Acidity: 4,8 g/L

Volatil Acidity: 0,4 g/dm³

Residual Sugar: 0,6 g/L

Tasting Notes: Bright limpid yellow, mineral in the nose with a slight smoke and hints of white and citrus fruits. Very fresh, crispy and excellent concentration. The final is long and persistent. A gastronomical wine.

"..Fresh, lovely and completely enchanting, this perky white has fine solidity.

The oak is beautifully controlled. This is a terrific Reserva and I bet that it holds rather well too.

" Mark Squires for Robert Parker" Dec 2015. Drink until 2021

Winemaker: Jean-Hugues Gros

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