

## DOURO D.O.C.

## TERRACES BLEND

WHITE WINE / 2022

Vineyard: In the Baixo-Corgo sub-region, the vineyard was replanted on schist terraces from the phylloxera period, with a high planting density and traditional Gouyot, set in an environmental setting, surrounded by native vegetation, which promotes biodiversity in the vineyard.

Soil: Pre-Cambrian schist

Varieties: Viosinho 70% / Arinto 25% / Côdega do Larinho 5%

Harvest: Hand cut into 20kg boxes at the end of August.

**Vinification**: Soft pressing in a vertical press and fermentation in small stainless-steel vats. Fermentation took place for 3 weeks at temperatures between 16°C and 18°C. Aged on fine lees for 4 months

**Tasting Notes**: Pale yellow colour with hints of green. Floral and white orchard fruit aromas, such as plum and peach. It shows character and minerality on the palate. Good volume and lively acidity, which gives the wine its freshness.

Serving Temperature: 12°C

Analytical Data: Alcohol 12,5% Vol; Total Acidity 5,3 g/L; pH 3,40;

Acidity Volatile 0,20 g/L; Total Sugars 1,3 g/L

Winemaker / Owner - Mafalda Magalhães



## **KHEPRI**

The Sacred Scarab, God of the Sun in ancient Egypt, represents the solar movement associated with rebirth, awakening expansion and new paths.

The same happens in the vineyard, where the sun and its exposure are essential for the wine's terroir.

