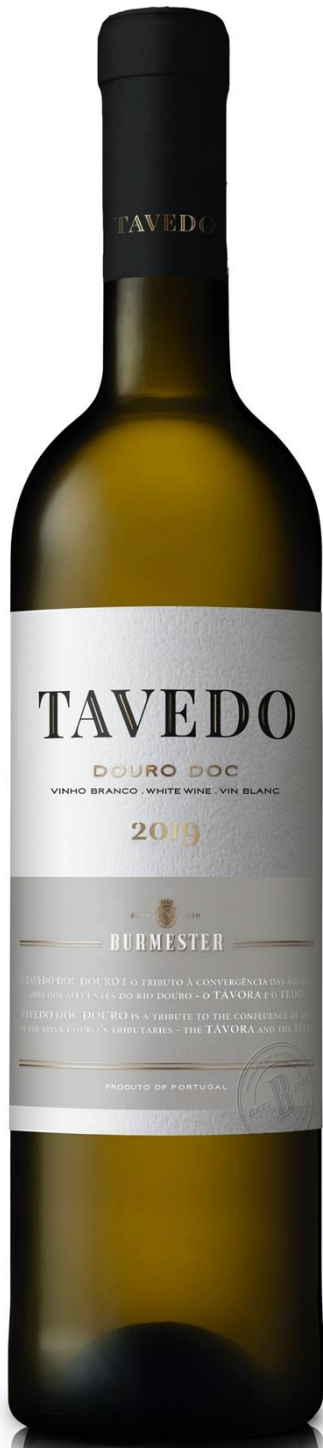


TAVEDO

BURMESTER TAVEDO WHITE

VINHO DOURO DOC | PORTUGAL



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Total destemming and crushing. Running-off system, with fermentation in stainless-steel vats at low temperature of 12°C, for approximately 20 days.



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Engaging aromas of sweet aromatic herbs, flours and fresh fruit, standing-out the mineral presence. Balanced and with a stupendous acidity. In the mouth is strong, dense and refreshing.



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Ideal to be served with salads, fruits and fish dishes.



VINEYARDS

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Grapes from the subregions of Baixo Corgo and Cima Corgo

GRAPE VARIETIES

Malvasia Fina, Gouveia, Rabigato, Folgazão, Cerceal

SOIL

Schistose

TECHNICAL DETAILS

Alcohol 12,5%
pH 3,49
Total Acidity 4,8 g/dm³
Reducing Sugars 0,6 g/dm³

ALTITUDE

500-600 metres

WINEMAKER

Ricardo Macedo



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The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations. The bottle should remain in a horizontal position. Best served at a temperature between 10 and 12°C.