



MARAGATO WHITE RESERVE 2019

Prod./bottled by: Bruno Rocha

Winemaker: Bruno Rocha

Denomination: DOC – Douro

Location of vineyards: Upper Corgo; schist soil; 450m altitude; average vineyard: 15 years

Grape Varieties: Gouveio, Rabigato

Vinification: Handpicked into small capacity plastic boxes; grapes are pressed with the stalks; decantation for 24 hours; slow fermentation in stainless steel tanks with temperature control

Maturation: Stainless steel barrels

Filtration: Polypropylene cartridge

Chemical Analysis:

Alcohol content --13,0%

Total Acidity --7,3 g/dm³

pH – 3.15

Packaging:

Cardboard boxes with 6 horizontally placed bottles

European pallet: 12 boxes/9 rows (108 boxes total) Dim.

Pallet– 1.2 m x 0.8 m x 1.65 m; Total Weight – 875 kg

Tasting Notes:

Visual: Clear citrine color

Nose: Citrusy with tropical fruits (mango and passion fruit)

Palate: Full bodied, with balanced natural acidity adding freshness and persistency

