



Lavradores de Feitoria, Cheda Branco, Douro, Portugal, 2021

Viticulture

Grapes are from the family vineyards planted along the Douro valley that have an average age of 25 to 30 years. The grapes for the Branco are selected from vineyards at a higher altitude than for the tinto.

Winemaking

Destemming is followed by crushing, then fermentation in stainless steel tanks with a controlled temperatures, with pressing and a malo-lactic fermentation. Ageing is in stainless steel vats.

Tasting Note

Fresh and fruity, this lemon coloured wine is aromatic, revealing tropical fruit, plums and watermelon. Fresh and fruity on the palate, it is very elegant with balanced acidity and some minerality. A beautiful contrast of citrus and tropical fruit.

Food Matching

Seafood, pasta and poultry dishes.



Product code: 3840

Technical Details

Varieties:

Malvasia Fina 60%

Gouveio 30%

Siria 10%



ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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