

SONDA BRANCO

Douro



APPELLATION: Douro

BLEND: Rabigato, Arinto, Viosinho, Codega do Larinho

WINEMAKER: Dirk Niepoort

VINEYARD: _____

The Sonda vineyards are located in the Douro between 400 metres to 550 metres altitude. The vines 20 to 50 years old and the soil is mica schist.

VITICULTURE: _____

The viticulture is traditional.

WINEMAKING: _____

The wine undergoes full malolactic fermentation after which it will age for 1 year in old oak and then 4 months in stainless steel. The wine undergoes a light filtration at bottling but no fining.

WEBSITE:

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fleshy yellow fruits, lemon peel and wet stones on the nose. The palate is creamy and textural, with a dash of almond. This has a fine, lemony acidity which keeps the wine well balanced. The finish is long and complex.