



DORAVANTE *branco 2018*

This wine was born from Arinto vines around 30 years old and very old vines from Bical and Cercial. It is a different approach to these grapes and to the expression of the clay-limestone soils and the Atlantic climate of the region. The 2018 harvest turns the page to a more complex and creamy profile but with the lightness and freshness of always.

THE 2018 VINTAGE

2018 was relatively cool in winter, spring and summer, despite the rapid heat wave that occurred in August. The high thermal amplitudes of the area and the cool Bairrada nights allowed to obtain a wine loaded with freshness, texture and complexity.

Enólogos: Nuno do Ó & João Soares

Tech Sheet

REGION: D.O.C. BAIRRADA

VINTAGE: 2018

VARIETY: ARINTO (80%), BICAL E CERCIAL (20%)

PRODUCTION: 3 334 0,75L BOTTLES

117 1,5L BOTTLES

PRODUTOR: V PURO

CLIMATE: Mediterranean with Atlantic influence. Large thermal amplitudes with hot days and cool, humid nights.

SOILS: Clay and limestone.

WINEMAKING: Pressing of the whole bunch, fermentation with indigenous yeasts. Bical and Cercial ferment in used barrels and Arinto in vat. Spontaneous malolactic fermentation.

AGING: 12 months on fine lees. Bottling in September 2019 and aging in bottle since then.

ANALYSIS

Alcohol: 12,5 %

pH: 3,30

Total acidity: 5,5 g/l

Volatile acidity: 0,54 g/l

Residual sugar: 2,5 g/l

TASTING NOTES

Deep minerality in the nose with notes of chipped stone and gunpowder. Beautiful citrus notes surrounded by suggestions of butter and spices to add complexity. In the mouth, it is very creamy but very fresh and light. Great texture and very long finish. Excellent to accompany soft cheeses, cod, octopus and white meats.

OTHER NOTES

This wine has the potential to age in the bottle. Store the bottles in a cool place. Drink at 12°C.

V PURO, LIMITADA - Rua de Santo António nº 148, 3050-322.
MEALHADA- PORTUGAL - tlm +351 939 687 404/+351 965 428 300
vpuro.ndo@gmail.com / vpuro.is@gmail.com - www.outoravpuro.wordpress.com

PURO

