



MARITÁVORA N.º 1 GRANDE RESERVA 2017 ORGANIC WHITE

WINE DOC
DOURO

Varietals:

Códega do Larinho (30%),
Rabigato (30%) and
Viosinho (20%) among others.
Old vines with more
120 years of age.

Vinification:

Fermented in new French oak barrels,
with 3 months of batonnage.

Ageing:

Aged in new French oak barrels
(100%) for 6 months.

Production:

1154 bottles of 750 ml, packed
in wooden boxes.

Winemaker:

Jorge Serôdio Borges

Alcohol: 12.5 % vol. | pH: 3.2
Total acidity: 6.0 g/dm³ (tartaric acid)
Volatile acidity: 0.4
Residual sugar: 0.9 g/dm³

