



## **Maritávora Reserva White 2009**

White Wine DOC Douro

Alcohol: 12,5 % vol.

pH: 3,1

Total acidity: 6,7 g/dm<sup>3</sup> (tartaric acid)

Volatile acidity: 0,25

Residual sugars: 1,4 g/dm<sup>3</sup>

Varietals: Códega do Larinho (30%), Rabigato (30%) and Viosinho (20%) among others. Old vines aged more than 100 years old.

Vinification: fermented in new French oak barrels with 3 months of *batonnage*.

Ageing: 100% in new French oak barrels for 7 months.

Production: 2300 bottles of 0,75 l, packed in wooden boxes of 6.