



Maritávora N°1 Grande Reserva White 2017 – Organic Wine

White Wine DOC Douro

Varietals: Códega do Larinho (30%), Rabigato (30%) and Viosinho (20%) among others. Old vines aged more than 130 years old.

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

Ageing: 100% in new French oak barrels for 6 months.

Production: 1150 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 sugars: 0.9 g/dm³