



VINHA DA  
URZE  
DOURO

*Familia Roboredo Madeira*

#### GRAPES

The grapes were grown in old vineyards in the Douro Superior and include the varieties: Rabigato, Viozinho and Moscatel Galego Branco.

#### HARVEST

Like in 2013 the year 2014 was characterized by above-average levels of rainfall during winter and spring, and lower temperatures than usual. This provoked a delay in the plants' vegetative cycle that, together with a dry and hot summer resulted in a lack of homogeneity of the phenolic maturations. This required a severe control of the maturations of the different varieties to obtain wines with a great aromatic expression, which are fresh and balanced.

#### VINIFICATION

The wine is vinified in the Winery of our Quinta das Marvalhas in Almendra, in the heart of the Douro Superior. Our winery is equipped with the latest technology and enables complete control of

temperature, essential for our region of extreme climates.

After grapes arrive at the winery, we eliminate clusters which are not in perfect condition following total de-stemming, smooth crushing and skin maceration for about 12 Hours. After this period in inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Hyperreduction pre-fermentative followed by alcoholic fermentation at 13°C.

#### TASTING NOTES

The wine is well balanced, ripe and rounded, mineral and fresh, with delicious flavours of peach and apple with a succulent crisp finish.

This white wine is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables. Serve slightly chilled between 8 and 12°.

#### TECHNICAL NOTES

HARVEST: 2015

APPELLATION: DOC DOURO

LOT: VUB15 (Rabigato (55%), Viozinho (40%) and Moscatel Galego branco (5%))

VINEYARDS: Vineyards in the Douro Superior, altitude 600m

WINE AGING: Stainless steel

ALCOHOL : 12,5 %

TOTAL ACIDITY: 5.20 g / L (tartaric acid)

VOLATILE ACIDITY: 0.20 g / L (acetic acid)

pH: 3.44

Free SO<sub>2</sub>: 39 mg / L

SO<sub>2</sub> Total: 109 mg / L

RESIDUAL SUGAR: 5,1 g / L

BOTTLING: MARCH 2016

EAN: 560 671 054 513 5

SCC 14 (Cx 6): 156 067 105 451 32

SCC 14 (Cx12): 156 067 105 451 01



VINHA DA URZE BRANCO