



Producer: 5 Bagos Sociedade Agrícola, Lda.

Region DOURO – Vila Nova de Foz Côa - Muxagata

Grape varieties Rabigato e Viosinho, Old vineyards

Production 3500 Bottles

Winemaker: Carloto Magalhães and Paulo Schreck

Alcohol 13,5 % vol.

Acidity 5.2 gr/lit (tartaric acid)

Sugar < 2 Gr/ lit

#### Vinification

The grapes were softly crushed after de-stemming, and some contact with the skins followed in order to extract desirable aroma compounds. Fermentation got under way in barrels at a controlled temperature of 18-20 °C.

50 % of the wine aged 8 months in used french oak barrels

#### Tasting Notes

Wonderfully fresh summer and tropical fruits, very crisp and satisfying in the mouth with very discreet oak notes, finishing with an attractive citrus acidity, vibrant and appealing

#### Consumption

Ready for immediate consumption, ideally serve between 8 – 10 °C.

Try it with grilled fish, shellfish, cold salads, etc