

<http://www.churchills-port.com/wine/douro-white/>



CHURCHILL'S

Douro White

ABOUT

The Estates White has a bright lemony colour.

This Douro Wine pairs well with Seafood Dishes, like Churchill's Signature dish of Fresh Salmon smoked in a Port Wine Barrique, Grilled Prawns, Salads or Sushi.

On the aroma, fresh citrin notes combined with hints of graphite and white pepper. Elegant and delicate on the palate, showing a well defined acidity in a long and persistant finish.

SOURCING

This wine is produced from grapes grown in higher altitude vineyards in the Douro Region.

GRAPE VARIETIES

70% Rabigato ; 30% Viosinho

AGEING

About 20% of this White Wine from Douro is aged for 6 months in new casks; the remaining part is kept in stainless steel vats to maintain its fruity character combined with the oak complexity from the wines in casks.

RECOMMENDED SERVING TEMPERATURE

Serve chilled at a temperature of 10-12 °C

DECANTING

No need to decant.

SERVING RECOMMENDATIONS

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Safra 2016. Porto e Douro Wine Tasting em 09/04/2018. Hotel Pestana.