

QUINTA DO ZIMBRO

BRANCO



Rich and vibrant aromas of yellow citrus and white peach flesh. A balanced palate with excellent structure and acidity, with flavors of fresh orange blossom water, yellow plum, and subtle spice.

Style: Still White

Area of Production: Douro, Portugal

Appellation: Cima-Corgo

Varieties: Viosinho, Gouveio, Moscatel Galego

Age of vines: 25-35 years

Elevation: 500-600 meters

Soils: Schist

Farming Practices: Organic

Fermentation: Each varietal fermented separately in a combination of stainless steel and neutral oak with no batônage

Aging: 3 months in a combination of stainless steel and neutral French oak

Alcohol: 13.5%