Moscatel Galego Branco 2021

WHITE WINE | DOC DOURO | PORTUGAL



HO MOSCATEL GALEGO BRANCO 2021 is born from the selection of two plots of Moscatel Galego grape varieties. With predominant exposure to sunrise and schist soils and clay, the different plots are located at altitudes ranging from 350 to 400 m, which requires a close monitoring of the maturation of the different terroirs.

Enology

1000

João Rosa Alves e

Tiago Alves de Sousa

Quantity Produced

Specifications

Alcohol

12.5 %



Wine Year

The 2021 viticultural year was characterized by being a cool year in the Douro Demarcated Region. With the high rainfall in spring, there was a high pressure of fungal diseases which led to a close monitoring of each variety and plot. The summer proved to be cool, leading to a slower and progressive maturation of the different varieties.

Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by the destemming, bag-by-bag selection and crushing of the grapes that are transported by gravity to the pneumatic press. After clarification of the must, the alcoholic fermentation began in a stainless steel tank at low temperatures that hovered around 12°C, in order to preserve all the varietal character of the grape variety. The alcoholic fermentation took place for approximately 20 days, where the different components were then aged for 8 months

Tasting Notes

HO Moscatel Galician White 2021 is a wine of citrus-yellow color and medium intensity. The aroma uniquely represents the characteristics of the variety, with a predominance of aromas of grapes, lychees and white flowers and tropical fruits. In the mouth it is fresh and light, very fruity and persistent.

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