

TECHNICAL SHEET

FERRADOR TREIXADURA

FERRADOR



D.O. Ribeiro

Ferrador Treixadura is a sample of the potential of this white variety. A monovarietal made with a selection of the best grapes. Limited edition of very few bottles.

Grape variety: Treixadura

Vineyards: Vineyards settled on clayey soils planted on trellis.

Harvest: Manual in boxes of 20 kgs.

Elaboration: Fermentation at controlled temperature of between 15°C and 18°C for approximately 15 days in stainless steel tanks. Aging on its lees for 5 months.

Alcohol: 13 % Vol.

Tasting notes: Straw yellow color clean and bright to the eye. Intense, complex and elegant nose, with fresh notes and floral. In the mouth it is very structured, with the presence of fruit and fresh finish. A wine to enjoy calmly.