



**CORTÉS DO TUA**  
DOURO VALLEY • WINES

# SOULMATE

*Grande Reserva*



## WHITE WINE - 2017

### METEOROLOGICAL CONDITIONS

2017 was characterized by an atypical climatic, with a hot and very dry summer.

The climate induced an advance of the vegetative cycle of about one month compared to the average. The harvest began in 12 of august.

### ORIGIN OF THE GRAPES

Soulmate is a blend of grapes from the Viosinho, Rabigato and Gouveio varieties, from vineyards with more than 30 years, located at a height of 700m in Pombal de Ansiães.

### WINEMAKING AND AGING

Vinified in new french oak barrels during 30 days at controlled temperatures between 10 ° and 12 ° C. Ageing in new French oak barrels for 8 months.

### TASTING NOTES 2016

Citrus color with greenish reflections and shiny appearance.

A fine aroma of great complexity, highlighting fruits of white pulp as vineyard peaches.

Marked by the granite minerality of our terroir.

In the mouth reveals a fresh and intense acidity balanced by a linear texture and structure.

Persistent and long ending.

### WINEMAKERS

Duarte da Costa e Ana Isabel Almeida

### CHEMICAL ANALYSES

Alcohol: 14%vol.

Total Acidity: 5,3 g/l

Volatile acidity: 0.4 g/l

pH: 3.29

Total sugars: <0,6 g/l

### CONSERVATION

Dark and cool place (12° C to 14° C), in horizontal position with minimum vibration.

Consume in 10 years.

### SERVICE

Serve at 12°C to 14° C.