



2018

FONTE DO OURO WHITE

Region
Dão

Soil
Granite

Elevation
200m

Vineyard Fonte do Ouro

Grape Varieties Encruzado
Arinto

Vinification Skin contact in the press aromatically enriches the wine.

After pressing, the clear juice ferments at 14°C during 30–40 days in stainless tanks very slowly to keep all the aromas in the wine.

Batonage twice a week in the barrels adds volume and complexity to the wine. The wine is then fined, filtered and bottled.

Aging Stainless steel vats

Tasting Notes Green color, very aromatic where apple, pear and tropical fruit stand out. On the palate, the wine is fresh with pleasant minerality, with white and yellow fruit, good structure, and volume. The finish is persistent and fresh.

Goes well as a starter with seafood and grilled fish.

M·S WALKER
SINCE 1933

PORTUGAL PORTFOLIO | APR 01, 2020

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