









## Martha's Monte Ferreiro Reserve Douro White

Type	 Douro Reserve White
Grape Varieties	 50% Viosinho, 30% Arinto, 20% C3doga do Larinho
Winemaking & Ageing	 The grapes are pressed in an inert pneumatic press. Fermentation in stainless steel vats with temperature control (14 ° C); final fermentation and aging in 500 liter French oak barrels: 40% new barrels, 60% used barrels. With batonnage.
Alcohol	 14%
Tasting Notes	 Pale crystalline color and aroma with notes of very delicate tropical fruit, with subtle notes of honey.  Revealing a surprising character from the Viosinho grapes! In the mouth, it impresses by the excellent volume and buttery texture, where the fruit appears very well integrated, giving sophistication and a huge gastronomic adaptation. Fineness, balance and elegance. 
Food pairing	 It preferably accompanies fish, seafood, poultry, rabbit, cheese and grilled dishes. Store the bottles in a cool place (12°C to 14°C) and without light. Serve at 10°C - 14°C.
Technical Info	Total Acidity: 5.7 g/l pH: 3.30 Volatile acidity: 0.45 g/dm <sup>3</sup> Residual Sugar: 0.8 g/dm <sup>3</sup>
Additional Info	Total production: 1700 bottles of 75cL

