



Muxagat Branco 2020



Region: Douro
Sub-Region: Douro Superior



60% Rabigato
30% Arinto
10% Gouveio



Shist



1900ft



17 years



The grapes are harvested by hand from our vineyard in Fonte Longa and arrive at the winery in 20kg boxes and cool for 12 hours. The Grapes are gently pressed in vertical press with stems and the must is settled in underground concrete vats. Fermentation is done with indigenous yeast only. Aging is in used, French and Austrian oak barrels and stainless steel vats for 11 months on fine lees.



Alcohol

pH

Residual Sugar

Volatile Acidity

Total Acidity

13.5%

3.17

1.6g/L

<1g/L

5.9g/L



August 2021
8813 bottles
750mL



Cases

Carton weight

Pallet:

Pallet weight:

6 bottles

8kg

120 cases

960 kg

12 bottles

16kg

60 cases



Bright appearance with shades of yellow and green. On the nose, the aroma is intense with fruits such as peaches and pears, white flowers and an intense minerality characteristic of the rabigato variety. In the mouth it is a wine with an unctuous attack, a lively and structured acidity. A long finish, with delicate citrus and mineral aromas.



Fish, seafood, sushi, white meat, pasta and salads.
Serve at 50-54 degrees

Muxagat Vinhos, Lda

Avenida Gago Coutinho e Sacadura Cabral, 6430-183 Mêda

Tel. +351935263262; geral@muxagat.pt;