

REDE COLHEITA BRANCO

2021



APPELLATION
D.O.C.

REGION | SUBREGION
Douro | Baixo Corgo

GRAPE VARIETIES
Arinto (20%), Gouveio (40%) and
Viosinho (40%)

TOTAL PRODUCTION
50.000 Bottles

TYPE
White

VINTAGE
2021

DESIGNATION
COLHEITA

COLOUR
Pale yellow

SCENT
Quite lemony, also hints of peach, white plum and floral notes, all very pure and fresh

TASTE
Fruity and joyful, bright and young, crispy and fresh. A subtle citrus zest bitterness provides character and a lingering and refreshing finish

VINIFICATION
Total de-stem, gentle and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at a low temperature (13°C)

AGEING
For 2 months in the bottle

PAIRING SUGGESTIONS
Excellent as aperitif or to accompany a variety of appetizers, light salads, steam boiled seafood and grilled white fish

SERVING TEMPERATURE
8°C

OBSERVATIONS
Keep the bottle in a cool and dry place to preserve its characteristics

WINEMAKER
Paulo Nunes

AWARDS

QUINTA
DA REDE
DOURO

WWW.QUINTADAREDE.PT