



Quinta do Mourão



RIO BOM WHITE RESERVE 2024

CLASSIFICATION	DOC Douro
TYPE	White
GRAPE VARIETIES	Rabigato, Cerceal, Códega de Larinho
REGION	Douro
SOIL TYPE	Schist
HARVEST	Hand-harvested grapes into 25 kg boxes.
VINIFICATION	Grapes are always picked at their ideal ripeness, allowing for greater aromatic concentration and an ideal balance between acidity, freshness, and complexity.
AGEING	The wine fermented in stainless steel and aged in used 500-L French oak barrels for approximately 12 months, with fine-lees bâtonnage.
ALCOHOL	12,5% vol.
RESIDUAL SUGAR	<2 g/l
TASTING NOTES	Citrus colour. Citrus notes evolving into floral and spicy nuances. Fine, subtle, and very well balanced. It has a very delicate and long finish.