MATER-DÔME

(MÊDA)

White *2024*

Location
Mêda (Douro Superior) - 600m altitude

Soil
Transition schist/granite

Vinification
The grapes are destemmed and crushed directly into the press. Fermentation and partial aging in 700L barrels. Aging in cement vats.

Brief Note on the Vintage
After a rainy winter and spring, the white grape harvest in Mêda was abundant, with a slow and steady ripening that allowed for the production of aromatic wines with good acidity.

Grape Varieties
Rabigato, Siria, Gouveio and Viosinho

Tasting Notes
Clear and bright straw yellow with greenish highlights. Enchanting aroma reminiscent of pear, apricot, and an abundance of citrus fruits, with a slight herbal note. On the palate, it is well-rounded, shining through with its acidity and smooth texture. Persistent finish.

Alcohol:13% | **pH:** 3,31 | **Residual Sugar:** < 2 g/L
Contains Sulfites

Produced and bottled by:

Mateus Nicolau de Almeida & Teresa Ameztoy

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