



QUINTA DA SEQUEIRA

SINCE 1899

PRODUCT:	QUINTA DA SEQUEIRA RABIGATO BRANCO 2012
Region:	Protected Designation of Origin Douro (DOC Douro)
Type:	Family-owned estate
Quantity produced:	5.000 bottles 750 ml
Grape Varieties:	100% Rabigato.
Winemaking:	Made from selected grapes of the variety Rabigato, the juice was fermented at low temperature in order to enhance all the aroma and flavors of the grapes.
Fermentation equipment:	Stainless steel tanks for temperature control.
 LABORATORIAL ANALYSIS:	
Alcohol Content:	13,50 % vol. (20 °C)
pH:	3,21
Total Acidity:	5,79 g/dm ³ (tartaric acid)
Residual Sugar:	9,20 g/dm ³
 TASTING NOTES :	
Color:	Clear and citric colour
Aroma:	Intense and fresh pineapple and passion fruit aroma, with notes of orange blossom and sweet vanilla.
Palate:	Clear fresh and soft, with perfect alcohol/acidity balance, resulting in a long and pleasant wine.
SERVING:	The ideal temperature for consumption is 8°C.
GASTRONOMY:	Aperitifs, salads, sushi, fish and all kind of white meat.
WINEMAKER:	José Conceição