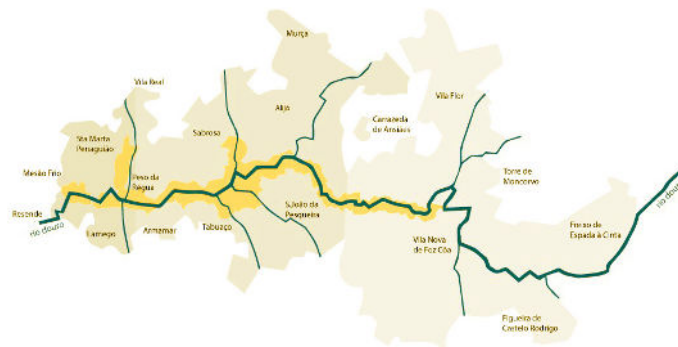




DR Douro

Colheita Branco 2025

PRODUCER Agri-Roncão Vinícola, LDA

Agri-Roncão is a family-owned company founded in 2001 by Domingos Ribeiro. With over 60 hectares of planted area and two wine cellars/winemaking centers in the Demarcated Douro and Vinho Verde regions, Agri-Roncão is dedicated to the production and trade of Douro Wines, Vinho Verde and Port Wines.

REGION Douro/ Sub-region Corgo

TERROIR Quinta da Levandeira do Roncão is located on the right bank of the River Douro, in Vilarinho de Cotas, municipality of Alijó. It has a very hilly terrain, with slopes varying between 5% and 45%, an acid soil of schist origin, with a high degree of stoniness. It is located at an altitude of 500/600m, with a southern exposure. The vines receive sun throughout the day, which is reflected in the quality of their ripening. It benefits from a microclimate where an extensive mountain range protects the region from the influence of the Atlantic Ocean, offering a continental climate characterized by hot, dry summers and cold, rainy winters.

VINIFICATION Manual harvest in 25kg boxes. Destemming and crushing in a pneumatic press after the grapes have cooled. The fermentation took place in stainless steel vats at a controlled temperature between 14 and 16°C - for approximately 17 days. Stage in stainless steel vats, during which the lees are kept in suspension, allowing the maximum aromas of the grape variety to be extracted.

TASTING NOTES White wine with citric aromas and hints of tropical fruit. In the mouth it presents a good texture, revealing very fresh and intense flavours.

Vintage 2025

Grape Varieties Malvasia Fina, Rabigato, Viosinho, Cerceal

Winemaker Luís Rodrigues

Alcohol Content 13%

Total Acidity 5.7 g/dm³

Total Sugars 1.41 g/dm³

Serving Temperature 7/10°C

