



LANDCRAFT

Moscatel Galego

Our Landcraft Moscatel Galego Branco is born in Sanfins do Douro, in the village of Cheires. The grapes, from a vineyard on clay-schist soil, were harvested on August 15th, which is essential for preserving the pure aromatic expression of this grape variety, while retaining all the freshness, acidity, seriousness and nobility that are often lacking in wines of this profile. The entire winemaking process respected the expression of the plot as much as possible: pre-fermentation maceration for 12 hours, spontaneous fermentation by indigenous yeasts, the wine aged on its lees until bottling for 9 months. Less and better intervention to achieve maximum expression!

Region

Douro

Alcohol

13%

Sub-region

Cima Corgo

Total acidity

7 g/L

Soil

Clay and Schist

Residual sugar

0,3 g/L

Variety

Moscatel Galego Branco

Vinification

Pre-fermentation maceration for 12 hours, spontaneous fermentation with indigenous yeasts. Aged on the lees for nine months.

No. bottles

4000

Harvest

Manual picking on the third week of August
