



Duas ÁRVORES

DUAS ÁRVORES RES.20
DOURO BRANCO



COMPANY: Duas Árvores celebrates the friendship and dream of two great friends to reconnect with their Lusitanian roots. Their surnames, corresponding to two typical Portuguese trees, inspired the brand's name. Their goal is to create wines that express the full character of the traditional vineyards and grape varieties of the Douro. Wines balanced between concentration, complexity, and elegance.

TASTING NOTES: A wine with a greenish-citrine color. It presents itself as elegant on the nose, fruity and mineral, with fresh aromas of yellow fruit and grapefruit. The acidity is present, balanced with the sweet notes from the barrel aging, giving freshness and persistence on the palate.

VINIFICATION: The harvest took place manually in perfect weather conditions in the first week of September. The grapes were rigorously selected and destemmed. They fermented in stainless steel tanks with automatic temperature control. Fermentation and aging of 30% in new French oak barrels, 30% in used barrels, and 40% in tanks for 9 months.

REGION: Douro DOC

SUB-REGION: Cima Corgo, Pinhão Valley, Mendiz Valley

VINEYARDS: 4 years old, planted at 500m altitude, in schist soil.

GRAPE VARIETIES: Viosinho, Rabigato, and Gouveio

BOTTLED: July 2021

TOTAL PRODUCTION: 1200 bottles of 75 cl

ANALYTICAL DATA: Alcohol: 12.5% vol. • Total Acidity - 6 g/L (Tartaric Acid) • Volatile Acidity - 0.5 g/L (Acetic Acid) • pH - 3.30 • Dry Extract - 19 g/L • Total Sugars <0.6 g/L