



Duas ÁRVORES

DUAS ÁRVORES RES.22
DOURO BRANCO



COMPANY: Duas Árvores celebrates the friendship and dream of two great friends to reconnect with their Lusitanian roots. Their surnames, Castanheira and Oliveira, which correspond 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: ELEGANT, HARMONIOUS, FRESH
A wine with a greenish-citrine color. It presents an elegant nose, fruity and mineral, with fresh aromas of yellow fruit and grapefruit. The acidity is present, balanced with sweet notes from the barrel aging, providing freshness and persistence on the palate.

VINIFICATION: Based on traditions, scientific knowledge, and environmentally sustainable viticulture techniques. The grapes are rigorously selected, lightly pressed in a pneumatic press, and fermented in stainless steel tanks at 14-16°C. The last third of the fermentation occurs in French oak barrels.
Aged for 9 months in French oak barrels.

REGION: Douro DOC

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

VINEYARDS: 6 years old, planted at 500m altitude in schist soil.

GRAPE VARIETIES: Viosinho, Rabigato, and Gouveio

BOTTLED: July 2023

TOTAL PRODUCTION: 3000 bottles of 75 cl

ANALYTICAL DATA: Alcohol: 13% vol. • Total Acidity: 6.1 g/L (Tartaric Acid) • Volatile Acidity: 0.5 g/L (Acetic Acid) • pH: 3.17 • Dry Extract: 20 g/L • Total Sugars: <0.6 g/L