



Corgo da Régua White

Unbeatable price/quality ratio, Corgo da Régua offers the best of Douro in a light and fresh profile, perfect to go with your everyday meals and sunny days.

Brand	Denomination	Type	Vintage
Corgo da Régua	Douro D.O.C.	White	2019

Grape Varieties

Rabigato, Malvasia Fina, Cercial, Arinto, Gouveio and Viosinho.

Vinification

Pre-selected grapes, carried to cellar in 20kg boxes and gently pressed in a pneumatic presser. Fermentation during 1 month in steel tanks with automatic temperature control (14°-15°).

Chemical Analysis

Alc. By Vol. - 12,5%
Total Acidity- 6,4 g/dm³
pH - 3,11
SO₂ - 104 mg/dm³

Ageing

6 months in bottle

Oenologist

Emídio Bacelar