



TÁVORA-VAROSA

GRAPES

50% Cerceal & 50% Malvasia Fina. The perfect duo blends the tension, linear, steely structure of the Cerceal with the unctuousness and floral aromatics of the Malvasia Fina. On the palate, bright acidity, lemony tartness, and velvety smooth.

THE TERROIR

The granitic soils (at 700m altitude) are home to 25 year old vines that grow alongside the Têdo River in the unique region of Távora-Varosa situated between Douro & Dão. With mostly granitic soils, poor in limestone, sometimes schist and acid, with marked erosion, with a continental dry temperate climate and harsh winters, the Távora-Varosa region is recognized for wines that have tremendous acidity, an intense aroma and citrus characteristics. The region was the first recognized DOC for sparkling wines in Portugal.

WINEMAKING

The grapes are whole-cluster pressed. Fermentation and resting occurs in stainless steel vats during 10 months, without the addition of yeasts nor time staged in oak.



Vintage: 2019 // **Region:** Távora-Varosa // **Grape varietal:** 50% Cerceal, 50% Malvasia Fina // **Alc:** 12% // **Total Acidity:** 6.9g/L // **pH:** 3.05 // **Residual Sugar:** 2.01g/L

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