

LAVRA ALTITUDE

WHITE 2025 | DOC DOURO

Wines that express Douro directly, through a blend of indigenous grape varieties planted at altitudes above 450 metres. Produced from young vines and aged in stainless steel, they have a mineral, fresh and fruity profile. Easy-drinking wines, ideal for daily consumption, alone or accompanying relaxed meals. In white wine, freshness and acidity are sought, achieved with grapes planted in higher altitude plots.

Winemaker: Paulo Ruão

Grapes: Viosinho, Gouveio e Boal do Douro

Type of Soil: Schist

Age of Vineyards: Average of 20 years

Harvest: Manual harvesting in small boxes

Vinification: Fermentation in stainless steel

Ageing: Stainelss steel

Tasting Notes

Color: Lemon straw.

Nose: Very fresh and aromatic, it's elegant and fruity. It shows notes of dried fruit, such as pear and pineapple.

Mouth: The entrance is fresh, fruity. With good acidity and minerality, supported by notes of apricot and ripe citrus. Very vibrant and with a very balanced finish.

Serving temperature: 11.°C

Harmonization: To drink as an aperitif, alone or at the table, with salads, cold soups, lean fish, seafood, White meat and pasta with white sauce. Suitable for vegans and vegetarians.



Technical Information

Alcohol: 13,0%

Total Acidity: 4,9 g/dm³

pH: 3,44

Available in the following packages:

Bottles: 750ml

Unites per package: 6 and 12 bottles in carton case

Sealant: Micro granulated cork

Bottle model: Burgundy Esp