

NOMEDA

White Reserve 2023 / Rabigato / DOC Douro

Terroir

Location: Mêda, Upper Douro

Soil: Schist of the Schist-Greywacke Complex with veins of granite

Climate: Dry climate with scarce rainfall and great thermal amplitude (warm days and cool nights)

Altitude: 350-650 m

Impact: Balanced phenolic ripeness, naturally high acidity, low pH

Sustainability: Low pest and disease risk, regenerative farming practices

Winemaking

Grape Variety: Rabigato (100%)

Harvest: Hand-picked, 20 kg boxes

Fermentation: Spontaneous with indigenous yeasts, stainless steel with temperature control

Aging: 9 months in used French oak barrels and stainless-steel tanks

Intervention: Minimal, preserving the natural character of the variety

Production: 2,300 bottles

Sustainable Packaging: Lightweight bottles (<400 g), 80% recycled glass, natural cork closure

Tasting Notes

Color: Bright yellow with greenish hues and a crystalline appearance.

Aromas: Subtle oak, orange blossom, white-fleshed fruit lifted by a distinctive minerality

Palate: Silky mineral textures intertwine with perfectly balanced acidity. Elegant and complex, the finish is long and persistent

Serving Temperature: 12-14 °C

Pairing Suggestions: Oily fish (salmon, tuna), octopus, shellfish (lobster, crab, shrimp), or the region's traditional fried river fish

Technical Information

Alcohol: 13.0% vol.

Total Acidity: 5.30 g/L

pH: 3.39

Residual Sugar: 0.2 g/L

