

PONTE DO FUMO

DOURO · DOC

RABIGATO 2020

APPELLATION – DOC DOURO
 PRODUCER – KRANEMANN WINE ESTATES
 REGION – CIMA-CORGO, DOURO
 COUNTRY – PORTUGAL

WINEMAKING Manual harvest into 18kg boxes. Fully destemmed and lightly crushed followed by pressing and cold stabilization. Alcoholic fermentation in french oak barrel and stainless steel tanks with temperature control. After fermentation it was kept for 7 months on lees with batonnage.

TASTING NOTES This Rabigato is crystal clear with a light colour. It has aroma of fresh fruit with a floral touch allied to an always present freshness. On the plate it shows complexity and longevity, a round tannin from the french oak aging, with minerality and acidity.

NOTES Store the wine horizontally. Serve between 12-14°C.

TECHNICAL INFORMATION

Climate Mediterranean	Harvesting Manual into 25kg crates	Total acidity 5.7 g/L (tartaric acid)
Soil Schist and granite	Ageing 7 months in second year french oak barrels	pH 3.15
Varieties 100% Rabigato	Bottling / Launch June 2021 October 2023	Production 725 bottles
Average vineyard age 25 Years	Alcohol 11%	Winemakers Diogo Lopes & Maria Susete Melo
Harvest date September 2020		

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	11
Depth (mm)	85	305	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,47			No. of Boxes / Pallet	88
Gross Weight (kg)	1,22		660		
Bottle 0.75 L	EAN				
Cardboard Box (6 x 0.75 L)	ITF				

