



Â

By definition, EsmeroÂ is the action of perfecting, the extreme care in work; synonymy of excellence, elegance, refinement...

ESMERO is a family-owned company from Douro, whose origins date back to the time of the grandfather Fernando, who planted most of the vineyards and instilled us a taste for vineyards and wine sector.Â In 2002, a new stage in the life of this house began through the production and sale of DOC Douro wines.Â

The company's range of wines is based on two brands with very different profiles: a classic style based on the old vine for the ESMERO while MIMO presents greater youth and lightness illustrated on the label by a young graft.

IDENTIFICATION

Brand: Esmero

Region: Douro | Valdigem - Lamego

Wine type: Douro DOC white

Producer: Esmero - Sociedade de Vinhos, Lda.

Year: 2018

VINE

Soil type: transition from schist to granite

Climate: cold winters, very hot and dry summer

Grape varieties: blend with predominance of Viosinho and Gouveio

Grape age: old (50 years)

Production: 2.200 bottles

Viticulture technician: Rui Xavier Soares

OENOLOGY

Harvesting Date: September, 14

Vinification: manual harvesting in boxes of 20 kg, sorting in mat of choice; pressing and cold settling for 24 hours; fermentation in steel tanks at controlled temperature

Maturation: steel tanks and barriques

Winemaker: Rui Xavier Soares

CHEMICAL ANALYSIS

Alcohol: 13% vol.

Tot. Acidity: 6,2 gr/l

Residual sugar: 0,6 gr/l

pH: 3,35

TASTING NOTES

Colour: clear and citric

Aroma: complex, with intense fruits and white flowers aromas

Taste: elegant taste with good balance of acidity and flavours of peach and melon

How to serve: open and consume immediately; keep in frappé

Temperature: 10-12 °C

Gastronomy: fish, white meats or lightly garnished pastas