



ALEGRA RESERVA WHITE

CAPACITY: 750ML

ALEGRA is more than a wine — it's an experience that invites you to slow down, connect with the present, and savour the beauty of each moment. Sourced from the vineyards of Alegria, Valeira and Trovisca, in the heart of the Douro, it reflects our terroir with authenticity. Aged in oak barrels, ALEGRA blends structure and freshness in a serene ode to the natural beauty of the Douro.



2024

TASTING NOTES

COLOUR

Pale lemon yellow

AROMA

The wine shows pronounced aromatic intensity, standing out with fruity notes of apricot, pineapple, and ripe lemon. There is also a delicate floral touch that enriches the overall profile. In the background, complexity arises from oak aging, with subtle hints of vanilla and a light touch of white pepper, adding depth to the olfactory profile.

PALATE

On the palate, the wine is dry, with high acidity providing notable freshness and liveliness. It is structured, with good body and a texture that fills the mouth in an engaging way. The aromas are confirmed on the palate, with intense and fruity flavors, complemented by lightly integrated oak nuances. The finish is long and memorable.

TECHNICAL INFORMATION

GRAPE VARIETIES

Gouveio (64%), Rabigato (16%), Moscatel Galego (15%), Arinto (5%)

SPECIFICATIONS

Alcohol – 13.50% Total Acidity – 5.4 (g/l)
pH – 3.36 Residual Sugar – 1.35 g/l
Contains sulfites

WINEMAKING DETAILS

Viticulture:

2024 brought a balanced growing season with a cool, wet winter and a mild spring. Steady summer warmth and timely canopy management led to healthy, concentrated fruit. We began harvesting white grapes in early September.

Fermentation:

Grapes were hand-harvested and chilled before gentle pressing. After cold settling, fermentation took place at 15°C in stainless steel tanks. Some top lots fermented in 500L used French oak barrels with native yeasts. Lees contact with bâtonnage added texture.

Aging:

Aged on fine lees in stainless steel and used oak barrels for added complexity and freshness.

Winemaker:

Mariana Rosária

FOOD PAIRING

Pairs perfectly with richer, aged cheeses, pasta with creamy sauces, and milder-flavored meats.

