



Adega de Favaios Casa Velha Douro Branco

Favaios in the heart of the Douro Valley is a cooperative with many top quality associates who care and look after each one of their grapes with passion. They started this association in 1952 and the winery combines new technology with the region's centuries old winemaking traditions, which makes all the difference in the quality of their wines. Wines from the Douro are typically slighter higher in price but at Adega de Favaios they manage to focus on quality at a lower price.

The best grapes were hand selected to create this wine that transports the complexity of the Douro high slopes –whilst retaining the freshness. These grapes are grown at an altitude between 450 and 580 metres to benefit from the freshness and the wine ferments in stainless vats to retain that followed by a 5 months aging process with fine lees. An engaging wine is created with two sides that complement and balance each other. First up are aromatics are a tropical fruit mix of pineapple, ripe melons, pears followed by secondary aromatics of lemon zest and orange peel. In the mouth there is pineapple, coconut, and peaches with lively acidity and with notes of eucalyptus, and citrus. Great freshness, balanced, salinity and medium body. Great value for money!

Drink at 10°C. Lovely with baked fish, cod dishes, peas strews and grilled fish or vegetables, or a selection of rustic breads, olives and roast peppers.

Producer: Adega de Favaios

Winemaker: n/a

Country of Origin: Portugal

Region of Origin: Douro

Grapes: Viozinho (40%), Gouveio (40%), Moscatel Galego Branco (20%)

ABV 13.0%

Closure Type: cork

