

Favaíto

IDENTIFICATION

Moscatel do Douro

Brand: Favaíto

Region: Douro

Soil: schist

Altitude: Between 550 and 630 meters

Grape Variety: Moscatel Galego

Total Production : 25.000.000 bottles of 0.06cl /year

CHEMICAL ANALYSIS

pH: 3,40

Total Acidity : 4,40 gr/L

Volatile Acidity : 0.18 gr/L

Residual Sugar: 139,0 gr/L

TASTING NOTES

Appearance: Limpid, with golden tones

Aroma: A complex and subtle aroma with notes of lime and almond
Flavour: Intense on the palate, with a hint of bitterness, offering in its flavour all the characteristics of an aperitif.

VINIFICATION AND AGEING

Fermentation takes place at a controlled temperature (23° to 25°C) for around two days, with intensive skin contact. It is then interrupted by the addition of brandy, resulting in a wine with high levels of alcohol and residual sugar. It is then aged for at least two years in oak vats and stainless steel tanks before being sold.

BOTTLE PERFORMANCE

Although it is able to retain its qualities for several years after bottling, this wine is intended for immediate consumption.

RECOMMENDATIONS

It should be served chilled, at a temperature of 8 to 9°, and is excellent as an aperitif.

