



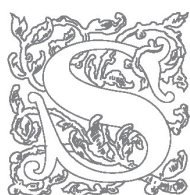
SEQUEIRINHA

The family's Choice

In the family's estate, the Sequeira's welcome visitors from around the world. To make each one feel at home is their choice.

So they harvest the best from their vineyards and orchards: these flavors also bring you the perfect nature of the Douro

ENGLISH



SEQUEIRINHA DOURO WHITE

REGION – Douro

COUNTRY – Portugal

CLIMATE – Mediterranean

GRAPE VARIETIES – Malvasia Fina, Fernão Pires

WINEMAKER – Rita Sequeira

VINIFICATION – Winemaking at low temperatures to get pleasant fruity wines. Stage in stainless steel tubs.

ALCOHOL: 12,3% SUGAR: 2,3 g/dm³

TOTAL ACIDITY: 5,3 g/dm³ pH: 3,37

BOTTLE: 750 ml

TASTING NOTES – After a brief stage, it reveals a fresh aroma with floral and citrus notes, and with a fruity mouth finish.

STORING – Store at 16/17°C

SERVING SUGGESTIONS - Excellent as an aperitif, with seafood, pizzas, pasta or snacks. Decant and enjoy fresh at 8/10°C.



GOLDRINK
SINCE 2009

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