



Combro Branco 2022

Combro

A vibrant and expressive white wine that captures the essence of the Douro's high-altitude vineyards. Produced from a blend of traditional indigenous grape varieties, this wine is fermented at controlled low temperatures to preserve its natural freshness and aromatic intensity.

Cold fermentation in stainless steel vats, with no contact with oak, to highlight the purity of the fruit and the freshness typical of the region's altitude and schist soils.

Fresh, unoaked, and fruit-forward – a modern expression of Douro white wines, ideal for pairing with seafood, salads, or simply enjoyed on its own.

GRAPES – 38% Rabigato, 19% Viosinho, 15% Alvarinho, 14% Códéga de Larinho and 14% Gouveio.

YEAR – 2022

ALCOHOL – 11%

pH – 3,30

RESIDUAL SUGAR - < 0,9 g/dm³

PACKAGE – Paperboard

EUROPALLET – 108 boxes/648 bottles, 850kgs

CODE EAN – 560 0126 019525

CODE ITF – 15600126019522

BOTTLES – 3.200