



Domingos Soares Franco is the younger brother in the sixth generation of the family that has run José Maria da Fonseca since its foundation in 1834. As both Vice-President and senior winemaker of the company Domingos has become a prominent figure in the field of Portuguese winegrowing. Although all José Maria da Fonseca's wines are of his making, some are particularly special to him. Labelled "Domingos Soares Franco Private Collection".

Vintage Information

TYPE OF WINE: White

VINTAGE: 2019

GRAPES: Riesling (100%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Paulo Hortas – my friend, colleague and winemaker of José Maria da Fonseca

VINIFICATION: Fermentation temperature of 14°C on stainless steel vats

AGEING: No ageing

DATE OF BOTTLING: May 2020

WINE PRODUCTION: 5 700 liters

AVAILABLE BOTTLES: 750 ml and 1500 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: 15 years after bottling

SERVING SUGGESTIONS: Serve at a temperature of 10°C

ANALYSES: 12,5% Alcohol | 6,3 g/l as tartaric acid | 3,12 pH | less than 9,1 g/l of residual sugar

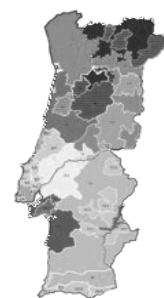
Tasting Notes

COLOR: Lime yellow with greenish hues.

AROMA: Floral, lime, lemon and a pear green finish

PALATE: Very smooth mineral texture with very balanced acidity that gives a fresh touch and a very pleasant and persistent aftertaste

FINISH: Medium/Long



CLASSIFICATION:

Regional wine

REGION:

Trás-os-Montes