



**MATEUS & SEQUEIRA**  
VINHOS



## PARCELA MSV – RIESLING – IG DURIENSE WHITE - 2025

### GRAPE VARIETIES

100% Riesling

### SOIL TYPE

Originating from a plot located in Várzea de Trevões at an altitude of approximately 712 meters, with soil covered in schist.

### TASTING NOTES

Citrine-colored wine with an intense aroma of lime and lemon, some notes of white flowers. With a fabulous acidity on the palate, it gives the wine a long and persistent finish, ending with minerality and the freshness of lemon.

### VINIFICATION

Grapes harvested in small-capacity boxes, vinification with total destemming and crushing of the grapes with gentle pressing, followed by static decantation. Fermentation at low temperatures (13 to 15°C) for about 30 days.

### AGEING

In a stainless steel tank and bottle.

### AGEING POTENTIAL

+ 2 Years

### SERVICE TEMPERATURE

Recommended temperature 6 – 10°C

### ANALYSIS

Alcohol: 11,8 % vol. | pH: 3,01 | Ac. Total: 7,3 g/dm<sup>3</sup> | Sugars: 0,6 g/dm<sup>3</sup>

### ALLERGENS

Contains Sulfitos

### CAPACITY

750 ml

### EAN

5601247132315

### WINEMAKER

Nuno Felgar

### NUTRITIONAL TABLE



**Mateus & Sequeira Vinhos**

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