



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: 11,5 % vol. | pH: 3,01 | Ac. Total: 7,3 g/dm³ | Sugars: 0,6 g/dm³

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247132315

WINEMAKER

Nuno Felgar

NUTRITIONAL TABLE



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