CACHET WINE

Coroa d'Ouro Branco

Code CORO045

Made from indigineous Portuguese white grapes, this is a floral and aromatic wine with a lovely peach skin character. If ever there was a wine to show how far the warm Douro Valley has come in respect of elegant, deliciously drinkable dry whites, then this wine is it.

Tasting Notes:

Light golden straw. Fruity with tropical notes such as apricot, wet stones, green plum and dessert apples.. Fresh, with balanced acidity and persistent.

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Specification	
Vinification	The crisp white is a blend of several traditional white Port grapes such as Malvasia, Codega, Rabigato and Voisinho. The grapes are selected in the vineyard, and hand harvested in the cool of the mornings in small baskets. There is an element of whole bunch and destemmed fruit, pneumatically pressed with the free run juice fermented separately, all in stainless steel vats. After a long slow ferment at a low temperature, the wine is racked into clean tank and aged on fine lees for several months, before bottling.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Portugal
Region	Douro Valley
Type	White Wine
Grape Mix	30% Códega, 20% Malvasia Fina, 20% Rabigato, 20% Viosinho, 10% Moscatel Galego Branco
Genres	Vegan
Vintage	2024
Style	Dry
Body	Soft, fruity and aromatic
Producer	Poças
Producer Overview	In 1918, a few months before the Armistice, Manoel Domingues Poças Júnior, who had been born in the heart of the Port Wine hustle and bustle, decided to establish his own company.
Closure Type	Cork
Food Matches	Try this wine with poached fish, pan fried sea bream, hearty vegetarian dishes.
Press Comments	Victoria Moore, Telegraph, 'The ultimate summer wine list', June 2024: "Saline and citrussy, like the smell of the sea across a lemon grove, this is a tartly invigorating white, made with a mix of six Portuguese grapes. It tastes of greengages and nectarines – try it with nectarine, feta and rocket salad. If you order only one wine from my summer drinking list, make it this one." Wine Merchant Top 100, 2024: "Bright and exotic fruit, with a little green twinkle – it would really work with some oily fish." Robert Parker/The Wine Advocate 2018: 84/100 points. The Wine Enthusiast 2018: 88/100 points. Wine Spectator 2018: 87/100 points. Jamie Goode, Wine Anorak, 2022. “Codega is the variety here. **Read more online**