



Poeira Branco 2021

For Poeira, Jorge was looking for more balance between power and freshness. Achieving that required a slower ripening of the grapes. By offering his grapes some shade at the hottest times of the day, he was able to retain enough acidity in the juice. And so, year after year, Poeira charms through elegance, based on a good balance between sugars and acids. The mineral character comes out volot and gives a nice complexity to the wine. Poeira (= dust) refers to the crumbling shale soil of the Douro that creates an awful lot of dust in the dry summers. Thus, the name perfectly sums up what Jorge is all about: letting his wine tell the story of where it was made, on the dusty slate soils of the Douro.

Producer	Jorge Moreira (Poeira)
Region	Douro
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2024-2030
Alc.	13.0%
Vinificatie	-
Rijping	Aging for 9 months in French oak barrels

45.86 €