

HASSO

WHITE 2019

APPELLATION – DOC DOURO
 PRODUCER – KRANEMANN WINE ESTATES
 REGION – CIMA-CORGO, DOURO
 COUNTRY – PORTUGAL

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed, lightly crushed followed by cold static decantation. Fermentation in temperature-controlled stainless steel tanks. Aged on lees, with batonnage, for 9 months.

TASTING NOTES With citrus colour, this wine has aromas of fresh fruits, white flowers and wet stones. In the palate it is fresh, mineral with a long finish.

NOTES Store the wine horizontally. Serve between 12-14°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvesting
Manual

Total acidity
7.2 g/L (tartaric acid)

Soil
Schist and granite

Ageing
In stainless steel tanks with batonnage for 9 months

pH
3.07

Varieties
50% Viosinho, 30% Rabigato,
10% Arinto and 10% Gouveio

Bottling / Launch
October 2020 | August 2021

Production
8 100 bottles

Harvest date
September 2019

Alcohol
12.5%

Winemakers
Diogo Lopes &
Maria Susete Melo

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	11
Depth (mm)	85	305	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,470			No. of Boxes / Pallet	88
Gross Weight (kg)	1,22		660		
Bottle 0.75 L	EAN	5605769012018			
Cardboard Box (6 x 0.75 L)	ITF	45605769012016			

