



HASSO

WHITE 2018

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 for 4 months.

TASTING NOTES A pale yellow wine with a green hue. It has a fresh and crisp nose demonstrating its youthful character, with predominantly citrus and green apple aromas and good minerality. Its fresh acidity, light and well-balanced body with its fruit and alcohol content lend it a lively and prolonged finish.

NOTES Store the bottle horizontally. Serve between 10 and 12°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
26 September 2018

Total acidity
5.1 g/L (tartaric acid)

Soil
Mix of schist and granite

Harvesting
Manual into 18 kg boxes

pH
3.32

Varieties
40% Gouveio, 40% Viosinho and 20% Fernão Pires

Ageing
In stainless steel tanks with batonnage for 4 months

Production
13 500 bottles

Average vineyard age
6 years

Bottling / Launch
March 2019 | May 2019

Winemakers
Diogo Lopes and Anselmo Mendes

Alcohol
12.5%

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	12
Depth (mm)	85	305	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,470			No. of Boxes / Pallet	96
Gross Weight (kg)	1,22	7,5	720		
Bottle 0.75 L	EAN	5605769012018			
Cardboard Box (6 x 0.75 L)	ITF	45605769012016			

