

VENERA
DOC
Branco

Crafted from the classic blend of white grape varieties of the Douro, *Venera DOC Branco* displays a pale, bright hue. The subtle vegetal character, wrapped in delicate botanical nuances and ripe white-fleshed fruit, lifts the aroma to a peak of freshness and finesse.

Aromatically, it is austere and serious, with a distinctive personality and refined notes of incense. On the palate, it delivers an explosion of layered flavours: ripe yet fresh fruit defines the entry and mid-palate, finishing with a precise and enveloping vegetal touch. Throughout, a subtle but persistent acidity provides balance and tension.

Versatile at the table, it pairs beautifully with a wide variety of dishes, particularly noble ocean fish, making the first white wine from Quinta dos Loivos a perfect companion for relaxed, uncomplicated meals.

AGING

9 months in stainless steel

ALCOHOL

13%

TOTAL ACIDITY

5.8 g/L (tartaric acid)

PH

3,29

BOTTLING

June 2024

RRP

12,5€



QUINTA
DOS LOIVOS