



Poiares 5050 – 343,  
Peso da Régua, PORTUGAL  
Tlf: +351 254 100 161  
Wine Sales Department  
winesales@quintadaestrada.pt  
Mobile: +351 937 573 375



# Bago Mimado

WHITE 2024 | DOURO DOC



## Characteristics

Designation: DOC Douro

Região: Baixo Corgo, Douro, Peso da Régua

Altitude: 320 m – 420m

Vineyard Age: 15 – 25 years

Alcohol: 13% vol.

pH: 3.41

Aging potential: 5 years

## Grape varieties

Gouveio | Malvasia Fina | Cercial | Arinto

## Vinification

Gentle pressing. Fermentation in stainless steel tanks with temperature control.



Soil  
Schist



Thermal amplitude  
High

PRODUTO DE //  
PRODUCT OF  
**PORTUGAL**

Serving temperature  
6–10 °C | Serve well chilled for maximum  
aromatic expression

## Douro Demarcated Region



## Viticulture

Integrated Production Mode is a high-quality agricultural system that prioritises sustainability and environmental preservation. It serves as a balanced middle ground between intensive conventional agriculture and organic farming. Produced in low-yield vineyards with indigenous grape varieties, using traditional and manual pruning systems. Grapes are harvested and manually selected into 20 kg boxes.

## Tasting Notes

Color Pale citrus yellow with a slight greenish hue.

Aroma Citrinos, Citrus, green apple and fresh pear, with subtle floral notes.

Palate Dry, light to medium body, with well-integrated acidity.

A fresh and vibrant expression of the Douro terroir.