



ORIGIN

Douro Valley DOC | Barrô, Portugal

DESIGNATION

Colheita Tardia 'Late Harvest'

VARIETY

100% Semillon

ALCOHOL

12%

VINEYARD

Aneto's white grape varieties are grown on estate vineyards located in the transition zone between Penajóia and Barrô. The 8 hectares of vines are grown primarily on a plateau that sits at 1,300 feet above sea level. The soils are predominantly schist and granite.



PROCESS

The Semillon is hand-harvested into small, 15 kg boxes at optimum ripeness, carefully sorted, destemmed and gently pressed into stainless steel fermenters. The fermentation proceeds slowly, only with indigenous yeasts, at cold temperatures. The wine is moved to French oak barrels following fermentation where it matures for 18 months.

D.O. Overview:

Douro is one of the wildest and most rugged regions in Portugal, a valley of schistous soils

carved by the Douro River. Nowhere else in Portugal is adaptation to the landscape so evident, visible in the thousands of terraces scattered throughout the region, defying the gravity of the steep slopes where the vines are planted.

Highly mountainous, the region is protected from the Atlantic influence by the Serra do

Marão. The climate is usually dry, with cold winters and very hot summers, ranging from moderate rainfall in the west to the almost desert-like dryness of the land near the border.

border.

Douro is divided into three sub-regions: Baixo Corgo, Cima Corgo and Douro Superior.

TASTING

Golden yellow in color with very complex and elegant aromas of dry fruits, apricot, honey and wild flowers. Shows beautiful harmony in the mouth with medium sweetness and structured acidity. Offers rich flavors of mature white fruits and gentle toast from the barrels.

WINERY

Aneto is a plant, according to the Portuguese, 'expresses love' so it was only natural for the family to name their estate Aneto Wines. Their love and passion for the Douro Valley easily comes through in their bottles of wine. The indigenous white grapes of Gouveio, Rabigato, and Víosinho (to name just a few) are selectively planted on a mixture of granite and shale soils while the reds are appropriately planted on schist soils with outcrops of clay.

