QUINTADECEIS

DOC DOURO WHITE 2017

VINEYARDS AND HARVEST NOTES

We have selected grapes produced in the best vineyards aged 25/30 years, exclusively with native varieties of the highest quality Códega do Larinho, Rabigato and Viosinho.

In 2017, the lack of rain and extreme heat that has been felt throughout the year, has forced us to a very demanding management of viticulture and check every week, sometimes day by day, to harvest at the right moment. The control of the of the phenolic maturation to obtain the maximum aromatic potential.

WINEMAKER'S NOTES

We have used the most modern technology and total temperature control. We have eliminated curls that were not in perfect condition. The grapes were vinified with total destemming, followed by gentle crushing and skin maceration for about 12 hours. After this period, over an inert atmosphere, the press was pressed in a pneumatic press, followed by a period of clarification of the must, from 24 to 48 hours depending on the variety and the ripeness. The alcoholic fermentation took place at controlled temperature between 12 and 14º. The wines were made from stainless steel on fine lees until bottling in July 2018.

TASTING NOTES

A DOC Douro white harvest of 2017 very aromatic, harmonious and with excellent freshness. Citric notes, complex aroma, fruity and with Floral "nuances" of orange blossom and acacia. Mineral and acidity balanced. A surprising mouth volume with a very long and fresh finish. Potential for bottle aging. A great choice to precede a meal or to harmonize with salads, sushi, fish, seafood, and white meats. Serve slightly cool between 8ºC and 12ºC.

TECHNICAL INFORMATION

Blend:
25% Códega do Larinho
50% Rabigato
25% Viosinho
Harvest: 2017
Designation of origin: DOC DOURO
LOT: AD17B
Vineyards: Alto Douro
Wine aging: stainless steel tanks
Alcohol: 13.0 %
Total acidity: 5.80 g / Lt (tartaric acid)
Volatile acidity: 0.30 g / Lt (acetic acid)
pH: 3.21
SO2 free: 22 mg / Lt
SO2 total: 128 mg / Lt
Residual sugar: 5.30 g / Lt
Bottling date: July 2018