

QUINTA DE CEIS 2018

Reserva White

Old Vines



VINEYARDS AND HARVEST NOTES

We select grapes produced in the best plots, from old vines, using only native varieties of the highest Douro region quality: Rabigato, C3dega de Larinho and Viosinho

The wine year 2018, in Douro, was again uncharacteristic, difficult and challenging. Frequent periods of intense and prolonged rain, particularly in the spring and until early July. Some hailstorms, some mildew and the effects of an extremely dry and hot summer with temperature spikes.

Very long matures favorable to obtain aromatic wines and balanced acidity.

The management of the vineyard was very demanding, forcing us to check its evolution every week and sometimes day by day, to harvest at the right time. We carefully monitor the phenolic maturation to obtain the maximum aromatic potential. Despite the good quality of the grapes, the drop in production reached an average of 30%.

WINEMAKER'S NOTES

We use the most modern technology with total temperature control.

We removed curls that were not in perfect condition.

The grapes were vinified with total destemming followed by gentle crushing, with skin maceration, for 12 hours. After this period, in an inert atmosphere, using pneumatic press, we perform a careful pressing.

There followed a period of clarification of the must from 24 to 48 hours, depending on the variety and the state of ripeness.

The alcoholic fermentation took place in a controlled environment with a temperature between 12 ° C and 14 ° C.

The wines were kept in stainless steel vats and then, for 8 months, in used French oak barrels, until bottling during the second week of February 2020.

TASTING NOTES

A PDO Douro Reserva white, old vines, 2018 harvest, aromatic, very fresh and complex. Notes of citrus fruits harmonizing with floral "nuances" and with striking mineral notes, characteristic of the "terroir". Great complexity with well integrated woody notes. Balanced minerality and acidity. A surprising freshness and volume of the mouth, with a long, fresh and mineral finish.

Potential for bottle aging. A great choice to accompany fish, seafood, white meat and vegetables.

Serve slightly cold between 11 ° C and 13 ° C.

TECHNICAL INFORMATION

Blend:

50% Rabigato

25% C3dega de Larinho

25% Viosinho

Harvest: 2018

Designation of origin: PDO Douro

Batch: AD18RB

Location of vineyards: Alto Douro

Aging: 50% stainless steel vats and 50% used French oak barrels for 8 months

Alcohol: 12%

Total acidity: 5.70 g / lt (tartaric acid)

Volatile acidity: 0.20 g / lt (acetic acid)

PH: 3.19

Free SO2: 25 mg / lt

Total SO2: 120 mg / lt

Total Sugar: 3.3 g / lt

Bottling date: October.2020

