

QUINTA DE CEIS 2018

Old Vines White



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, Côdega de Larinho and Viosinho

The wine year 2018, in Douro, was again uncharacteristic, difficult and challenging. Frequent periods of intense and prolonged rain, some hailstorms, some mildew and the effects of heat wave.

The management of the vineyard was very demanding, forcing us to check its evolution, every week, sometimes day by day, to harvest at the right time. We carefully monitor the phenolic maturation to get 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, on thin bars, until bottling, in the first half of February 2020.

TASTING NOTES

A PDO white Douro 2018 very aromatic, harmonious and with excellent freshness. Citric notes, complex aroma, fruity and with floral “nuances” of acacia and orange blossom. Balanced minerality and acidity.

A surprising volume of mouth with a very long and fresh finish.

Potential for bottle aging.

A great choice to precede a meal or to pair with salads, sushi, fish, seafood and white meats.

Serve slightly cold between 8 ° C and 12 ° C.

TECHNICAL INFORMATION

Blend:

50% Rabigato

25% Côdega de Larinho

25% Viosinho

Harvest: 2018

Designation of origin: PDO Douro

Batch: AD18B

Location of vineyards: Alto Douro

Aging: stainless steel vat

Alcohol: 12.5%

Total acidity: 5.50 g / lt (tartaric acid)

Volatile acidity: 0.20 g / lt (acetic acid)

PH: 3.25

Free SO2: 22 mg / lt

Total SO2: 111 mg / lt

Total sugar: 4.0 g / l

Bottling date: February. 2020

