



CEIS 2024

New Vines White



VINEYARDS AND HARVEST NOTES

We selected grapes from the best vineyard plots, primarily from vines aged 20 to 30 years, using exclusively high-quality indigenous grape varieties: Rabigato 45%, Fernão Pires 35%, and Côdega do Larinho 20%.

The 2024 growing season, following several dry and hot cycles in the Douro, was marked by more typical regional weather conditions. It resulted in a high-quality harvest with wines showing exceptional potential and character. Unfortunately, many producers faced difficulties selling their grapes, which forced them to leave a significant portion unharvested.

Vineyard management remained demanding, with close monitoring of vine development every week—and sometimes daily—to harvest at the optimal moment.

Old vines were less affected than newer plantings. Despite the reduced yields, wines of high quality were anticipated.

The excellent grape quality resulted in wines that are more aromatic and fresher.

WINEMAKER'S NOTES

We employed the most modern technology with full temperature control. Grape bunches that were not in perfect condition were eliminated. The grapes underwent total destemming followed by gentle crushing and skin maceration for approximately 12 hours.

After this period, in an inert atmosphere and using a pneumatic press, a careful pressing was carried out. This was followed by a must clarification period lasting between 24 and 48 hours, depending on the grape variety and its ripeness level. Alcoholic fermentation took place in a controlled environment at temperatures between 14°C and 16°C.

The wines were kept in stainless steel tanks, on fine lees, until bottling in July 2025.

TASTING NOTES

A 2024 DOP Douro white with a citron color, fruity and intense aroma, with predominant floral scents and tropical notes.

It has excellent freshness, a slight sweetness, balanced acidity, and good volume.

An elegant, youthful, and enticing wine.

Enjoy it on its own or paired with salads, grilled fish, or any light meal.

Serve chilled between 6°C and 8°C.

TECHNICAL INFORMATION

Blend:

45% Rabigato

35% Fernão Pires

20% Côdega de Larinho

Harvest: 2024

Designation of Origin: PDO Douro

Lot: ADC24B

Vineyard Location: Cima Corgo

Aging: Stainless steel tank

Alcohol: 13%

Total Acidity: 5.90 g/L (tartaric acid)

Volatile Acidity: 0.4 g/L (acetic acid)

pH: 3.37

Free SO2: 33 mg/L

Total SO2: 98 mg/L

Total Sugar: 1.92 g/L

Nominal Volume: 75cl / Contains Sulphites

Produced and bottled by Alceis Invest, Lda, Gouvães do Douro, in July 2025

