

CEIS 2019

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 45%, Fernão Pires 35% e Còdega do Larinho 20%.

The wine year 2018/19, in Douro, had great volatility in temperature. Rain was less than usual making more of a dry year. The high intensity rain in April and the evolutions of the climate conditions contributed for a high quality harvest.

The management of the vineyard was very demanding, forcing us to check its evolution, every week, sometimes day by day, due to the intense rain just before and during the harvest.

The high quality of the grapes enabled quality wines with generally good acidity.

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 November 2020.

TASTING NOTES

A PDO white Douro 2018, with an intense aroma, highlighting tropical and floral notes.

Fresh, with vivid acidity and good volume, making it an elegant, young and persistent wine.

A great choice to precede a meal or to pair with salads, sushi, fish, seafood or any light meal.

Serve cold between 6 ° C and 9 ° C.

TECHNICAL INFORMATION

Blend:

45% Rabigato

35% Fernão Pires

20% Còdega de Larinho

Harvest: 2019

Designation of origin: PDO Douro

Batch: ADC19B

Location of vineyards: Cima Còrgo

Aging: stainless steel vat

Alcohol: 12%

Total acidity: 5.10 g / lt (tartaric acid)

Volatile acidity: 0.30 g / lt (acetic acid)

PH: 3.30

Free SO2: 25 mg / lt

Total SO2: 88 mg / lt

Total sugar: 5.3 g / l

Bottling date: November. 2020



QUINTA DE CEIS