



CEIS 2020

White



VINEYARDS AND HARVEST NOTES

We select grapes produced in the best plots, mostly vines between 20 and 30 years old, using only native varieties of the highest Douro region quality: Rabigato 45%, Fernão Pires 35% and Còdega do Larinho 20%.

The year 2020 did not record much rainfall. Temperatures, in average, showed very worrying signs of warming, as they were practically higher every month, compared to the trend of the last decades. In specific, heat waves with peaks were felt in the months of June, August and September. There was a significant drop in production, in a region where production usually lower compared to other wine-growing regions. The impact of COVID throughout the entire viticultural and vintage process was obviously important, worsening working conditions and output.

The management of the vineyard needed to be very careful, checking its evolution every week and sometimes even daily. All in all, the good quality of the grapes led to quality wines, most of them with 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 14°C and 16°C. The wines were kept in stainless steel vats, on thin bars, until bottling, in July 2021.

TASTING NOTES

A PDO white Douro 2020, with a citrus color and intense aroma, highlighting tropical and floral notes.

Fresh, slightly sweet, with balanced acidity and good volume, making it an elegant, young and persistent wine.

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

Serve cold between 6°C and 8°C.

TECHNICAL INFORMATION

Blend:

45% Rabigato

35% Fernão Pires

20% Còdega de Larinho

Harvest: 2020

Designation of origin: PDO Douro

Batch: ADC20B

Location of vineyards: Cima Còrgo

Aging: stainless steel vat

Alcohol: 13%

Total acidity: 5.60 g / lt (tartaric acid)

Volatile acidity: 0.30 g / lt (acetic acid)

PH: 3.23

Free SO₂: 31 mg / lt

Total SO₂: 136 mg / lt

Total sugar: 1.01 g / l

Bottling date: July.2021

