



GOIVAENS 2022

Reserva White



VINEYARDS AND HARVEST NOTES

We selected grapes from the best plots, using only the highest quality native grape varieties: Rabigato, Códega do Larinho, and Viosinho.

The 2022 vintage was particularly challenging, following several dry and hot cycles in the Douro. The three months prior to harvest were among the hottest and driest on record in the region. We questioned how the vines would respond to such adverse conditions. The soils were dry, heatwaves followed one after another, and in July, temperatures reached 45°C in our region. Vineyard management remained demanding, with weekly, and sometimes daily, checks to ensure the harvest took place at the right moment.

The vines used for this Reserva were less affected than the younger ones, producing wines of high quality despite the reduced yield.

WINEMAKER'S NOTES

We use the latest technology with complete temperature control. The grapes were in perfect condition. They were vinified with total destemming followed by gentle crushing with skin maceration for about 12 hours. After this period, in an inert atmosphere and using a pneumatic press, we performed a careful pressing. This was followed by a clarification period of the must for 24 to 48 hours, depending on the grape variety and its ripeness. The alcoholic fermentation took place in a controlled environment with temperatures between 14°C and 16°C. The wines were aged in French oak barrels for 18 months. Bottling took place in September 2024.

TASTING NOTES

An elegant wine with strong personality, complexity, and freshness. Notes of citrus fruit and floral nuances. Rich in typical aromas of the excellent native grape varieties from our "terroir." Marked minerality in harmony with slightly buttery notes. A great mouthfeel and acidity with a long, fresh, and mineral finish. Well-balanced with aging potential.

An excellent choice to pair with seafood, fish, and white meats.

Best served between 10°C and 12°C.

TECHNICAL INFORMATION

Blend:

- 40% Viosinho
- 20% Rabigato
- 20% Códega do Larinho
- 20% Mix of native grape varieties

Vintage: 2022

Denomination of Origin: PDO Douro

Lot: AD22GOB

Location of Vineyards: Cima-Côrgo, North Bank

Aging: 18 months in French oak barrels

Alcohol: 12.0%

Total Acidity: 5.80 g/dm³ (tartaric acid)

Volatile Acidity: 0.40 g/dm³ (acetic acid)

pH: 3.38

Free SO₂: 35 mg/dm³

Total SO₂: 164 mg/dm³

Total Sugar: 1.00 g/dm³

Energy Value: 72 Kcal/100ml

Carbohydrates: 0.9 g/100ml

Nominal Volume: 75cl / Contains Sulfites

Produced and Bottled by Alceis Invest Lda, Gouvães do Douro, Sept. 2024

