



QUINTA DE CEIS 2017

Grande Reserva Branco

Old Vines



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: Gouveio, Rabigato e Viosinho. In 2017, the lack of rain and extreme heat that has been felt throughout the year, has forced us to a very demanding management of viticulture and check every week, sometimes day by day, to harvest at the right moment. We controlled carefully the phenolic maturation to obtain the maximum aromatic potential.

WINEMAKER'S NOTES

We have used the most modern technology and total temperature control. We have eliminated curls that were not in perfect condition. The grapes were vinified with total destemming, followed by gentle crushing and skin maceration for about 12 hours. After this period, over an inert atmosphere, the press was pressed in a pneumatic press, followed by a period of clarification of the must, from 24 to 48 hours depending on the variety and the ripeness. The alcoholic fermentation took place at controlled temperature between 12 and 14°. The wines were kept in stainless steel and then in french oak barrels for 6 months, on fine lees, until bottling.

TASTING NOTES

A PDO Douro Grande Reserva white, very fresh and complex. Notes of citrus fruits harmonizing with floral "nuances". Striking mineral notes with oak nuances. A surprising volume and body thanks to a long period of "battonage". Very long ending, fresh and mineral. Strong potential for bottle aging. Great choice for seafood, fish, or white meats.

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

TECHNICAL INFORMATION

Blend:

25% C3doga do Larinho

50% Rabigato

25% Viosinho

Harvest: 2017

Designation of origin: DOP Douro

Lot: AD17GRB

Vineyards: Alto Douro

Wine aging: stainless steel tanks with a long "battonage" and 6 months in french oak barrels

Alcohol: 13%

Total acidity: 5,70 g/l (tartaric acid)

Volatile acidity: 0,41 g/l (acetic acid)

pH: 3,21

SO2 free: 27 mg/l

SO2 total: 151 mg/l

Total sugar: 1,70 g/l

Bottling date: May 2020

