



QUINTA DE CEIS

Grande Reserva White

Old Vines 2021



VINEYARDS AND HARVEST NOTES

We selected grapes from the best plots, from old vines, exclusively using the highest quality indigenous grape varieties: Gouveio, Rabigato, Viosinho, and other native varieties.

The 2021 vintage, after several dry and hot cycles in the Douro, was one of the coolest in recent years. A cool summer, slower maturation, and a harvest preceded by periods of rain that influenced the timing of the grape picking. The wine has good acidity and color.

Vineyard management remained demanding, with weekly, and at times daily, checks on its evolution to ensure harvest at the right moment.

We carefully monitored the phenolic maturation to achieve the maximum aromatic potential.

WINEMAKER'S NOTES

We used the latest technology with complete temperature control. The grapes were in perfect condition. The grapes were vinified with total destemming, followed by gentle crushing with a 12-hour maceration.

After this period, in an inert atmosphere and using a pneumatic press, we performed a careful pressing. A clarification period of 24 to 48 hours followed, depending on the grape variety and its ripening stage. The alcoholic fermentation took place in a controlled environment with temperatures between 14°C and 16°C. The wines were kept in stainless steel vats, on fine lees, and later transferred to French oak barrels for 12 months until bottling, in the first half of September 2024.

TASTING NOTES

A PDO Douro Grand Reserva white from 2021, very complex and fresh, with citrus fruit in perfect harmony with subtle floral nuances. Prominent mineral notes integrated with light hints of wood. A surprising mouthfeel, the result of a long period of "battonage." Very long, fresh, and mineral finish. Potential for bottle aging. A great choice to pair with seafood, fish, and white meats. Serve slightly chilled between 10°C and 12°C.

TECHNICAL INFORMATION

Blend:

40% Gouveio; 25% Rabigato; 25% Viosinho; 10% Other indigenous varieties

Harvest: 2021

Denomination of Origin: PDO Douro

Lot: AD21GRB

Location of Old Vines: Cima Côrgo

Aging: In stainless steel tanks with extended "battonage" and 6 months in French oak barrels

Alcohol: 12%

Total Acidity: 5.70 g/dm³ (tartaric acid)

Volatile Acidity: 0.50 g/dm³ (acetic acid)

pH: 3.40

Free SO₂: 29 mg/dm³

Total SO₂: 171 mg/dm³

Total Sugar: 1.00 g/dm³

Energy Value: 71 Kcal/100ml

Carbohydrates: 0.9 g/100ml

Nominal Volume: 75cl / Contains Sulphites

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

