

QUINTA DE CEIS 2019

Reserva White

Old Vines



QUINTA DE CEIS

VINEYARDS AND HARVEST NOTES

We selected grapes from old vines produced in the best plots, using exclusively autochthonous varieties of the highest quality: Rabigato, Côdega do Larinho and Viosinho. 2019 was a viticultural year without major extremes and without unforeseen weather phenomena, unlike previous years. Winter and Spring were dry, with mild temperatures. There were no intense rainfalls, hail, or dehydration of the vines. During the harvest, temperatures were also moderate, with cool nights, which provided uniform ripening and good acidity. The volumes produced, in general, registered an average increase of 20% compared to the last two years.

The management of the vineyard remained demanding, checking its evolution, every week and sometimes day by day, in order to harvest at the right time. We carefully controlled the phenolic maturation to obtain the maximum aromatic potential

WINEMAKER'S NOTES

We use the most modern technology with total temperature control. We eliminated the curls that were not in perfect condition. The grapes were vinified with total destemming followed by gentle crushing with skin maceration for about 12 hours. After this period, in an inert atmosphere and in a pneumatic press, we carry out a careful pressing. This was followed by a period of clarification of the must of 24 to 48 hours, depending on the variety and state of maturity. 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 and then, for 8 months, in new French (70%) and American (30%) oak barrels, until bottling.

TASTING NOTES

A white PDO Douro Reserva, old vines, 2019 harvest, aromatic, very fresh and complex. Citrus fruit notes harmonizing with floral "nuances" and marked mineral notes, characteristic of the "terroir". Great complexity with well-integrated oak and butter notes. Balanced minerality and acidity. Surprising freshness and volume in the mouth, with a long, fresh and mineral finish. Potential for aging in bottle. A great choice to accompany fish, seafood, white meat and vegetables.

Serve slightly cold between 11°C and 13°C.

TECHNICAL INFORMATION

Blend:

50% Rabigato

25% Côdega de Larinho

25% Viosinho

Harvest: 2019

Designation of origin: PDO Douro

Batch: AD19BR

Location of vineyards: Cima Côrgo

Aging: new French (70%) and American (30%) oak barrels, for 8 months

Alcohol: 13,5%

Total acidity: 5.6 g / lt (tartaric acid)

Volatile acidity: 0.50 g / lt (acetic acid)

PH: 3.32

Free SO₂: 19 mg / lt

Total SO₂: 125 mg / lt

Total sugar: 1.6 g / l

Bottling date: July.2021

