

QUINTA DE CEIS

White 2019



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VINEYARDS AND HARVEST NOTES

We select grapes produced in the best plots, from old vines, 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 control the phenolic maturation to obtain the maximum aromatic potential.

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 Douro white 2019 harvest, very aromatic, harmonious and with excellent freshness. Citrus notes, complex aroma, fruity and floral “nuances” of acacia and orange blossom. Balanced minerality and acidity. A surprising volume in the mouth with a very long, sweet and fresh finish. Potential for aging in bottle. A great choice to precede a meal or to pair with salads, sushi, fish, seafood and white meat.

Serve slightly cold between 8°C and 10°C.

TECHNICAL INFORMATION

Blend:

50% Rabigato

25% Côdega de Larinho

25% Viosinho

Harvest: 2019

Designation of origin: PDO Douro

Batch: AD19B

Location of vineyards: Cima Côrgo

Aging: stainless steel vat

Alcohol: 13%

Total acidity: 5.2 g / lt (tartaric acid)

Volatile acidity: 0.30 g / lt (acetic acid)

PH: 3.36

Free SO₂: 25 mg / lt

Total SO₂: 104 mg / lt

Total sugar: 2.59 g / l

Bottling date: July.2021