

Quinta do Passadouro®

PASSA WHITE 2014



DENOMINATION

Douro Doc, Sub-região Cima Corgo
Vale Do Rio Pinhão

VINEYARD DESCRIPTION

Altitude: 500 to 600 mts
Soil: Schist and Granite
Plantation System: Traditional terraces with stone walls
Yield: 20 hl/ha
Varieties: 50% Codega do Larinho and 50% Rabigato
Harvest: First week of September,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 12,50% by vol.
pH: 3,28
Total Acidity: 5,30 gr/l (tartaric acid)
Volatil Acidity: 0,20 gr/l (acetic acid)
Total Sulphur Dioxide: 95,0 mg/l
Free Sulphur Dioxide: 28,0 mg/l

VINIFICATION

The grapes are picked by hand and softly pressed in a pneumatic press. The must is decanted for 24 hours and then poured into a tank, where it ferments at low temperature and in contact with the soft lees for 4 months.

TASTING NOTES

The light yellow Passa is a crisp, aromatic white wine with notes of lime, lemon and peach. Its strong balanced body and excellent acidity trigger a pleasant finish.

