

Quinta do Passadouro®

PASSADOURO 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: 40% Codega do Larinho, 30% Rabigato and 30% Viosinho

Harvest: First week of September,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 12,50% by vol.

pH: 3,24

Total Acidity: 5,90 gr/l (tartaric acid)

Volatil Acidity: 0,20 gr/l (acetic acid)

Total Sulphur Dioxide: 96,0 mg/l

Free Sulphur Dioxide: 24,0 mg/l

VINIFICATION

Grapes were hand picked and soft pressed on a pneumatic press after this the wine will decant for 24 hours. The fermentation was done in a tank for 90% of the juice with temperature control and 10% in French barrels. The contact with soft lies was during 5 months.

TASTING NOTES

Very elegant and fresh. Great expression of fruity notes well combined with white flowers. On the palate we find a crispy wine with nice acidity and balanced body. Rich and long finish.

