

VINEYARDS

Quinta da Trovisca

GRAPES / VARIETIES

Viosinho (44%), Gouveio (30%), Codega do Lario (26%)

OTHERS

Alc. – 13% Total Ac. – 6,2 (g/l) pH – 3,14

TASTING NOTES

The healthy grapes arrive at the winery in perfect, pristine conditions. It was a pleasure to work with such a fresh and flavourful fruit! We could feel that these grapes could only make a great wine. From the first minute, that we wanted to preserve the freshness of the grapes so oxygen was avoided at all times. The grapes started being pressed at about 8°C to preserve a light colour and pure flavour. Coming from our own vineyards and from a couple of neighbours, we had the highest confidence in these grapes and the result has now to be judged by you!

WINEMAKING DETAILS

The year of 2019 presented a wide variation of temperatures and lower rainfall than average, turning it into a dry year. At the beginning, growth cycle started earlier but throughout the late Spring and Summer months it slowed down and picking days were in line with average. Despite the heavy rain of April, the weather conditions evolved well and we got healthy bunches at harvest. We picked the grapes for this white wine at the very last days of August and the first week of September.

Grapes were hand picked, gently crushed and fermented in stainless steel tank between 15°C – 18°C.

After fermentation, we aged it for 4 months on fine lees with batonnage.

Drink between 8 and 10°C

Winemaker: Teresa Batista

PRESS COMMENT

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