CONTOS DA TERRA WHITE 2023

DOC DOURO



Number of Bottles 750 ml

4.900 Units.

VINEYARD DESCRIPTION

Grape origin | Baixo Corgo Varietals | 30% Viosinho, 20% Gouveio, 15% Folgazão, 15% Rabigato, 10% Côdega de Larinho and 10% Arinto.

Altitude | 50 - 500 meters. Soil geology | Schist. Vines age | > 25 years.

HARVEST 2023

The 2022/2023 wine year was another atypical year: a hot and rainy winter, a boiling and dry spring, and a summer classified as usual.

For us, it was an extraordinary year for producing quality white wines with medium-high concentration and acidity.

VINIFICATION

Our production process began with the reception of the grapes in small 20kg boxes, ensuring the preservation of their quality. Total de-stemming of the bunches and a delicate crushing and pressing to separate the liquid from the masses; cold decantation for 24 to 48 hours, thus increasing the purity of the wine. Alcoholic fermentation occurred spontaneously in our stainless steel vats, with temperature control to maintain ideal conditions. Finally, the wine aged on fine lees, giving it depth and complexity.

AGEING

Stainless steel vats.

BOTTLING

Date | May 2024 Bottle | Borgonha Nova Cork | Agglomerate Cork

TECHNICAL INFORMATION

 $Alcohol\ content\ -\ 13\%\ |\ Total\ Acidity\ -\ 5,4gr/L\ |\ Volatile\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.3\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.3\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.3\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.3\ |\ Total\ Sugars\ -\ <2\ gr/L\ |\ Acidity\ -\ 0.6gr/L\ |\ pH\ -\ 3.3\ |\ Acidity\ -\ 0.6gr/L\ |\$