# **CONTOS DA TERRA WHITE 2024**

## DOC DOURO





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 2024

The 2023/2024 viticultural year was marked by fluctuations in temperature and annual rainfall. It is considered a warm year with normal precipitation compared to historical averages. The 2024 harvest was later than usual and showed a higher number of bunches, similar bunch weight, and lower berry dehydration relative to historical data, contributing to a high-yielding year. Considering the observed weather conditions, the low impact of pests and diseases, and the grapes' excellent phytosanitary state, we are looking at a year with above-average production and strong qualitative potential.

#### **VINIFICATION**

Our production process began with receiving the grapes in small 20 kg boxes, ensuring the preservation of their quality. The bunches were fully destemmed, followed by gentle crushing and pressing to separate the juice from the solids. The must then underwent cold settling for 24 to 48 hours, increasing the wine's purity. Alcoholic fermentation occurred spontaneously in our stainless steel tanks, with temperature control to maintain ideal conditions. Finally, the wine aged on fine lees, giving it depth and complexity.

#### **AGEING**

8 months in stainless steel tanks.

### BOTTLING

Date | May 2025 Bottle | Borgonha Nova Cork | Agglomerate Cork



 $\label{eq:total loss} \begin{tabular}{ll} TECHNICAL INFORMATION \\ Alcohol content - 13\% \mid Total Acidity - 5,5gr/L \mid Volatile Acidity - 0.28gr/L \mid pH - 3.3 \mid Total Sugars - <2 gr/L \\ \end{tabular}$