

RESERVA WHITE 2023

DOC DOURO



VINEYARD DESCRIPTION

Grape origin: Cima and Baixo Corgo
Grape varieties: 20% Verdelho, 20% Cerceal, 20% Folgasão, 15% Viosinho, 15% Gouveio, 10% Rabigato
Altitude: 50 to 550 meters
Soil geology: Schist
Vine age: > 25 years

HARVEST 2023

The 2022/2023 viticultural year was once again atypical, marked by a warm and rainy winter, a very hot and dry spring, and a hot summer — considered normal due to the rainfall recorded in June and September. The 2023 harvest resulted in heavier berries with higher levels of assimilable nitrogen and total tannins. It was an extraordinary year for producing high-quality white wines, with good concentration and medium-high acidity.

VINIFICATION

Reception of the grapes in small 20kg boxes, total destemming and very gentle crushing, followed by pressing to separate the juice from the solids. Cold settling for 24 to 48 hours. Part of the fermentation took place in stainless steel vats with temperature control, the rest in barrels. Aged on fine lees.

AGING

50% in stainless steel vats
50% in French oak barrels on fine lees, for 9 to 10 months

BOTTLING

Date | July 2024
Bottle | Borgonha Nova 75cl / Borgonha Nova 150 cl
Cork | Natural cork



750 ml bottles
5.202 units
1.5 L bottles
171 units



TECHNICAL INFORMATION

Alcohol: 13% | Total Acidity: 5.3 g/L | Volatile Acidity: 0.4 g/L | pH: 3.4 | Total Sugars: <2 g/L