## RESERVE WHITE 2022

Nº of Bottles 750 ml

N° of Bottles 1,5 Lt 400 Units.

7.463 Units.

# DOC DOURO





Grape origin | Cima e Baixo Corgo Varietals | 20% Verdelho, 20% Cerceal, 20% Folgasão, 15% Viosinho, 15% Gouveio, 10% Rabigato Altitude | 50 a 550 metros Soil geology | schist Vines age | > 2 years

#### **HARVEST 2022**

The 2021/2022 wine year was hot and dry in all seasons. These conditions resulted in a 15-20% drop in production compared to 2021. Regarding the harvest, it occurred early, only slowing down at the beginning of September with the rain and consecutive drops in temperature. The resulting musts had sugar, total acidity and phenolic compounds slightly lower than the usual Douro average of 16-21 but still very promising for high-quality wines.

#### **VINIFICATION**

Reception of the grapes in small boxes (20kg), total destemming of the bunches and very gentle crushing, followed by pressing to separate the liquid from the masses. Cold decanting for 24 to 48 hours. Part of the fermentation took place in stainless steel vats with temperature control, the rest in barrels. Stage on fine lees.

### AGING

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

#### **BOTTLING**

Date | August 2023 Bottle | Bordalesa Elite 75cl / Bordalesa Horus Magna 150 cl Cork | Natural cork

### TECHNICAL INFORMATION

 $Alcohol\ content-\ 13\%\ |\ Total\ Acidity\ -\ 4.8gr/L\ |\ Volatile\ Acidity\ -\ 0.4gr/L\ |\ pH\ -\ 3.47\ |\ Total\ Sugars\ <\ 2gr/L\ |\ Acidity\ -\ 0.4gr/L\ |\ pH\ -\ 3.47\ |\ Acidity\ -\ 0.4gr/L\ |\ Acidity\ -\ 0.4gr/L\$