

ELATO BRANCO 2010











www.quintadoportal.com

VARIETIES:

50% Gouveio; 40% Malvasia Fina; 10% Viosinho

HARVEST:

Type: Hand-picked

Dates (September): Viosinho 10th-12th Malvasia Fina 15th Gouveio - 14th

Yield: 6,5 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic fermentation: controlled temperature at 12-14°C.

Ageing: The wine rests with its less in stainless steel vats in order to attain more complexity and longevity

WINE ANALYSIS: *REG. 07156*

(Alc. label: 13,0% Vol) Álcool wine: 13,33%

Residual sugar: 2,8 (g/dm3)

Total acidity: 5,12 (g/dm3)(Ác. Tart.)

pH: 3,32

BOTTLING:

Date/Closure: March 2011 with natural

cork

Quantity: 3.200 bottles

NUTRITIONAL FACTS:

Calories: 776cal/100ml

Other info: May be included in vegetarian

diet

Sugestion: Perfect with grilled fish and

shellfish.

INFORMAÇÃO VITÍCOLA 2009/2010:

The viticulture year had two very distinctive periods: A cold and rainy Winter and a hot and dry Summer. The rainfall was very high all Winter. In January we had snow. The low temperatures were always present what conditioned budburst that had a 5 day delay and happened in the third week of March. April was still wet but with high temperatures that led to an acceleration of the vegetative development in the first 15 days. May was very important with low rainfall and high temperatures that allowed a good flowering and fruit set. Despite some rainfall in June, the high temperatures didn't allow any disease to appear. Summer continued with very high temperatures. The absence of rain in July, August and September conditioned the normal grape maturation.

MIGUEL SOUSA

WINEMAKER COMMENTS:

Gouveio, that is the base of this wine, is planted in high ground (+/-500m) and with less solar exposure. This contributes for the elegant profile of this wine. Malvasia Fina helps create complexity to the aroma and Viosinho gives the necessary acidity to reinforce the dry profile of this wine. It's a elegant, dry and very fresh wine. PAULO COUTINHO