

RESERVA WHITE 2022



HARVEST CONDITIONS: The 2021/22 agricultural year was very hot and dry, with abnormally low rainfall in relation to the averages and very high air temperatures, which affected the quality and quantity of the musts. It was a year with very little and badly distributed rainfall throughout the vegetative cycle of the vine. Until May it rained 190 mm, from May to the end of September 110 mm, where 64 mm on the 12th to the 15th of September and again on the 29th. The conditions were so unexpected that nobody knew how the grapes would react. With that in mind, we started to harvest our Boal white grapes on the 10th of August. Astonishingly, by the 30th of August 30% of the total grapes had been picked. All the white grape varieties were in perfect condition and showed no signs of scalding. The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

VINIFICATION: 100% of the wine is fermented in French oak barrels, the four varieties separately, for a period of 21 days, at 16 to 18 °C. No malolactic fermentation. Cultured yeasts are used.

AGEING: 100% of the wine is fermented in French oak barrels, where 30% new and 70% seasoned. Batonnage is done for three months, once a week, after fermentation.

TASTING NOTES: This wine is a blend and showcases a translucent pale golden hue. The fragrance is potent, invigorating, subtly mineral with cascades of fruit, floral hints, and nuanced oak accents. When tasted, it is ample and unveils its fullness with a revitalizing acidity and an enduring finish. An outstanding wine to pair with grilled fish and poultry.

GRAPE VARIETIES: 40% Gouveio; 25% Viosinho; 20% Rabigato; 15% Boal.

WINE ANALYSIS:

Alcohol: 13,0 %
Total Acidity: 5,80 g/dm³
pH: 3,17
Residual sugar: 0,65 g/dm³
Calories: 75 Kcal/100 ml

LOGISTIC INFORMATION:

Carton Case
6 x 750 ml
Gross Weight – 8,3 Kg

BOTTLING:

March 2023

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