

'Pedra Nº 3' White Port

FRESH / ELEGANT / VERSATILE



Pedra Nº. 03 is a fresh, elegant, versatile White Port, made from a blend of premium white grapes from our highest vineyards. Serve chilled as an aperitif; over ice as a PedraTonica, with tonic water, a slice of orange and a sprig of mint for a refreshing long drink; or as an alternative to gin in cocktails.

VINIFICATION:

Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately. The juice is then fermented by wild yeasts at 15°C so that the wine maintains primary fruit aromas and flavours, and spirit is then added at the appropriate time to stop the fermentation. The wine is then matured sur lie in stainless steel tanks, before blending and bottling. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. The unique character of this white port is derived from utilising some of the best grapes on the estate to make the core of the blend from the current vintage combined with a splash of older material to provide balance and extra character.

COLOUR:

Pale straw

AROMA:

Fresh citrus fruit and apple aromas, with licorish and tropical notes

PALATE:

Refreshing citrus, and pineapple flavours with a great body and a long finish

SERVING TEMPERATURE:

Serve at 6 to 8 degrees centigrade

FOOD SUGGESTIONS:

Best served as an aperitif

CELLARING

Drink now, but will gain further complexity over the next 5 years

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Rabigato (56%) Gouveio (32%) Viosinho (12%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in stainless steel tanks with temperature control		
Vine Age	Between 15 and 26 years old	Malolactic	None		
Vines per Ha	4000	Maturation	Sur lie in stainless steel tanks		
Pruning Method	Single and double cordon and guyot	Bottling Date	October 2019		
Altitude above sea Level	Between 350 and 450 metres asl	ANALYSIS			
Yield	Average of 5.5 ton/hectare	Alcohol (%)	18%	Total Acidity (g/l)	3.9g/l
Harvest Period	Blend of years	Residual Sugar (g/l)	94g/l	Total SO2 (mg/l)	74mg/l
Harvest Method	Hand picked	pH	3.43		