

## 'Pedra a Pedra' Branco 2018

REFRESHING / AROMATIC / TEXTURED



Pedra a Pedra Branco is a refreshing, aromatic, textured Douro white made from a blend of indigenous grape varieties from our highest vineyards.

### VINIFICATION:

2018 was a relatively cool year up until August, when a heat spike led to the vines shutting down, delaying harvest, and indeed slowing ripening in September. As a result, we were able to pick our whites with full favour, whilst maintaining good acidity thanks to the elevation of our vineyards. 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. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, this wine was matured sur lie for 6 months before being bottled in May 2019.

### COLOUR:

Pale yellow with green hues

### AROMA:

Delicate aromas of citrus fruits, together with grapefruit and tropical notes

### PALATE:

Bursting with citrus, passion fruit and pineapple flavours with great texture and a lingering salty finish

### SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

### FOOD SUGGESTIONS:

Fresh prawns, BBQ sardines, pan fried chicken breasts

### CELLARING

Drink now, but will gain further complexity over the next 3 to 5 years

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Rabigato (52%) Gouveio (48%)	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 for 6 months		
Pruning Method	Single and double cordon and guyot	Bottling Date	May 2019		
Altitude above sea Level	Between 350 and 450 metres asl	ANALYSIS			
Yield	Average of 5.5 ton/hectare	Alcohol (%)	12.5%	Total Acidity (g/l)	6g/l
Harvest Period	16 and 17 September 2018	Residual Sugar (g/l)	1.6g/l	Total SO2 (mg/l)	53mg/l
Harvest Method	Hand picked	pH	3.11		