

'Pedra a Pedra' Branco 2020

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.

VINTAGE: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by up to three weeks. Heatwaves through the summer resulted in below average yields and an early start to harvest. But the elevation of our vineyards (250 to 500 masl), combined with the low yields resulted in full flavoured wines with good structure and balanced acidity.

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. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, the wines were matured sur lie for 8 months before being blended. Each varietal wine brings unique attributes to the final blend. Gouveio brings mid palate weight with passion fruit and pineapple flavours while Rabigato brings citrus fruits and lively acidity. Once blended the wine was bottled in May 2021.

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

Suitable for Vegetarians & Vegans

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Gouveio (62%) Rabigato (38%)	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 8 months		
Pruning Method	Single and double cordon and guyot	Fining & Filtration	Bentonite 1 micron cartridge filtration		
Altitude above sea Level	Between 380 and 520 metres asl	Bottling Date	May 2021		
Yield	Average of 6 ton/hectare	ANALYSIS			
Harvest Period	24 th August to 3 rd September 2020	Alcohol (%)	12.5%	Total Acidity (g/l)	6.4g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	1.7g/l	Total SO2 (mg/l)	50mg/l
		pH	3.03	Free SO2 (mg/l)	16mg/l