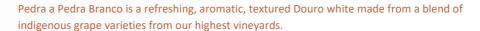


# 'Pedra a Pedra' Branco 2022

REFRESHING / AROMATIC / TEXTURED



VINTAGE: A very dry growing season, along with above average temperatures through the summer combined with very low yields to cause rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta our elevation and better yields resulted in a more gradual ripening curve which allowed us to pick whites with full flavour and good acidity.



QUINTA

PEDRA ALTA

PEDRA A PEDRA

DA

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 6 months before being blended. Each varietal wine brings unique attributes to the final blend. Rabigato brings citrus fruits and lively acidity, whilst Gouveio brings mid palate weight with passion fruit and pineapple flavours. The touch of Donzelinho Branco adds a final twist of lemon and lime crispness to the finish. Once blended the wine was bottled in April 2023.

#### 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 (%)	59% Rabigato, 40% Gouveio, 1% Donzelinho Branco	Winemaker	João Pires & Matt Gant  Wild ferments in stainless steel tanks with temperature control  None			
Soil Type	Schist	Fermentation				
Vine Age	Between 17 and 28 years old	Malolactic				
Vines per Ha	4000	Maturation	Sur lie in stainless steel tanks for 6 months			
Pruning Method	Single and double cordon and guyot	Fining & Filtration Bottling Date	Bentonite   1 micron cartridge filtration April 2023			
Altitude above sea Level	Between 380 and 520 metres asl	ANALYSIS				
Yield	Average of 5 ton/hectare	Alcohol (%)	11.5%	Total Acidity (g/l)	5.9g/l	
Harvest Period	23 to 28 August 2022	Residual Sugar (g/l)	2.18g/l	Total SO2 (mg/l)	50mg/l	
Harvest Method	Hand picked	рН	3.1	Free SO2 (mg/l)	15mg/l	