

QPA

DOURO D.O.C.

PROVA SERIES

Prova Nº 5 Donzelinho Branco 2022

CITRUS | ZESTY | ENERGETIC

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage. The Prova series allows us to bottle stand out wines from such experimentation.

Prova Nº 5 2022 Donzelinho Branco is the second bottling of this exciting variety from Quinta da Pedra Alta. The wine has fantastic energy and shows great potential for aging.

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.

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 wine was matured sur lie for 8 months before being blended and bottled in April 2023.

COLOUR:

Pale yellow with green hues

AROMA:

Delicate aromas of lime and candied lemons

PALATE:

Bursting with citrus and lime flavours with zesty acidity and a salty finish.

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

FOOD SUGGESTIONS:

Sushi, Oysters, seafood platter, BBQ sardines, grilled chicken

CELLARING

Drink now, but will gain further complexity over the next 10 years

Bottles Produced: 1200

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	Donzelinho Branco (110%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel tank		
Vine Age	Grafted in 2019 onto 15-year-old Fernão Pires vines	Malolactic	No		
Vines per Ha	Average 4000	Maturation	Stainless steel sur lie		
Pruning Method	Single cordon	Fining & Filtration	Bentonite 0.65 micron cartridge filter		
Altitude above sea Level	Between 480 and 520 metres asl	Bottling Date	28 th April 2023		
Yield	Average of 6 ton/ha	ANALYSIS			
Harvest Period	24 th August 2022	Alcohol (%)	11.0%	Total Acidity (g/l)	6.6g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	0.6g/l	Total SO2 (mg/l)	50mg/l
		pH	2.99	Free SO2 (mg/l)	15mg/l