

Reserva Branco 2018

ELEGANT / COMPLEX / TEXTURED

Quinta da Pedra Alta Reserva Branco is a complex, textured, barrel fermented Douro white made from a blend of indigenous premium grape varieties from our highest vineyards.



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 in a combination of new French oak puncheons (Viosinho), old French oak barriques (Fernão Pires) and stainless-steel tanks (Rabigato and Gouveio), the wines were matured sur lie for 12 months before being blended. Each varietal wine brings unique attributes to the final blend. Rabigato brings citrus fruits and lively acidity; Viosinho (an early ripening variety, thus planted on a north facing slope in order to gain even greater depth of flavour) brings texture and length with pear and nectarine flavours; Gouveio brings mid palate weight with passion fruit and pineapple flavours; and Fernão Pires provides lift and marries the whole blend together. Once blended the wine was bottled in October 2019.

COLOUR:

Pale yellow with green hues

AROMA:

Seductive aromas of citrus fruits, pears and nectarines, together with a hint of nuttiness

PALATE:

A long-textured palate of citrus, stone fruit and tropical flavours, balanced with lively acidity and savoury complexity

SERVING TEMPERATURE:

Serve at 12 to 14 degrees centigrade
Consider decanting in advance

FOOD SUGGESTIONS:

Peixe ao sal (salt-baked sea bass)
Joelho de porco

CELLARING

Drink now, but will gain further complexity over the next 8-10 years

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Rabigato (46%) Viosinho (29%) Gouveio (24%) Fernão Pires (1%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in temperature controlled stainless steel tanks. 1/3 wine finished fermentation in barrel		
Vine Age	Between 15 and 26 years old	Malolactic	None		
Vines per Ha	4000	Maturation	12 months sur lie in stainless steel tanks and new French Oak 500L (Francois Freres) puncheons		
Pruning Method	Single and double cordon and guyot	Bottling Date	October 2019		
Altitude above sea Level	Between 350 and 550 metres asl	ANALYSIS			
Yield	Average of 5.5 ton/hectare	Alcohol (%)	12.5%	Total Acidity (g/l)	6.3g/l
Harvest Period	16 and 17 September 2018	Residual Sugar (g/l)	1.2g/l	Total SO2 (mg/l)	64mg/l
Harvest Method	Hand picked	pH	3.12	Free SO2 (mg/l)	21mg/l