

## Reserva Branco 2019

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.

**VINTAGE:** A cool summer and some late rainfall in August led to an extended harvest period in 2019. As a result, we were able to pick our whites not only with full favour, but heightened aromatics and lively 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 in a combination of new French oak puncheons (Viosinho), and stainless-steel tanks (Rabigato and Gouveio), the wines were matured sur lie for 10 months before being blended. Each varietal wine brings unique attributes to the final blend. 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; Rabigato brings citrus fruits and lively acidity; and Gouveio brings mid palate weight with passion fruit and pineapple flavours. Once blended the wine was bottled in August 2020.

### 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.

**Suitable for Vegetarians & Vegans**

VITICULTURE		VINIFICATION			
Grape Varieties (%)	Viosinho (70%) Rabigato (18%) Gouveio (12%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in French oak puncheons and stainless-steel tanks		
Vine Age	Between 12 and 23 years old	Malolactic	None		
Vines per Ha	4000	Maturation	10 Months in New (20%) & old French oak Puncheons (50%) and sur lie in stainless steel tanks (30%)		
Pruning Method	Single and double cordon and guyot	Fining & Filtration	No Fining   0.65 micron cartridge filtration		
Altitude above sea Level	Between 380 and 520 metres asl	Bottling Date	26 <sup>th</sup> August 2020		
Yield	Average of 6 ton/hectare	Production	878 bottles		
Harvest Period	13,14 and 15 September	<b>ANALYSIS</b>			
Harvest Method	Hand picked	Alcohol (%)	12.5%	Total Acidity (g/l)	6.9g/l
		Residual Sugar (g/l)	0.6g/l	Total SO2 (mg/l)	50mg/l
		pH	3.08	Free SO2 (mg/l)	15mg/l