

Reserva Branco 2020

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: In 2020, average Spring rainfall and above average temperatures combined to bring forward bud burst by 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 in a combination of new and old French oak puncheons, 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 to gain even greater depth of flavour) brings texture and length with pear and nectarine flavour, and Gouveio brings mid palate weight with passion fruit and pineapple flavours. Once blended the wine was bottled in August 2021.

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 (77%) Gouveio (23%)	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in French oak puncheons		
Vine Age	Between 13 and 24 years old	Malolactic Maturation	None 10 Months in New (15%) & old French oak Puncheons (85%)		
Vines per Ha	Average 4000	Fining & Filtration	No Fining 0.65 micron cartridge filtration		
Pruning Method	Single and double cordon and guyot	Bottling Date Production	30 th August 2021 1558 bottles		
Altitude above sea Level	Between 380 and 520 metres asl	ANALYSIS			
Yield	Average of 6 ton/hectare	Alcohol (%)	12.5%	Total Acidity (g/l)	7.0g/l
Harvest Period	24 & 25 August	Residual Sugar (g/l)	0.75g/l	Total SO2 (mg/l)	50mg/l
Harvest Method	Hand picked	pH	3.05	Free SO2 (mg/l)	15mg/l