

Reserva Branco 2023

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: The winter and spring period were characterized by abundant rains, providing sufficient water reserves for the healthy development of the grapevines and solid conditions for the 2023 Harvest. The moderate summer allowed healthy grape development, while slow ripening resulted in wines with good acidity and concentrated aromas. Intense rains in September posed a challenge, requiring careful vineyard management and rigorous monitoring of grape ripening status. Despite the difficulties, we managed to harvest the grapes before the rainwater compromised the quality of the vintage.

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 20°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 11 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 flavour, Gouveio brings mid palate weight with passion fruit and pineapple flavours, and Donzelinho brings citrus fruits and lively acidity. Once blended the wine was bottled in July 2024.

COLOUR:

Pale yellow with green hues

AROMA:

Aromas a frutas cítricas, peras e nectarinas, com um toque de noz

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)

CELLARING

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

Suitable for Vegetarians & Vegans

Bottles Produced: 1893

VITICULTURE		VINIFICATION			
Grape Varieties (%)	82% Viosinho, 17% Gouveio, 1% Donzelinho	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in French oak puncheons		
Vine Age	Between 16 and 27 years old	Malolactic Maturation	Partial 11 Months in New (33%) and old French oak Puncheons (67%)		
Vines per Ha	Average 4000	Fining & Filtration	No Fining 0.65 micron cartridge filtration		
Pruning Method	Single and double cordon and guyot	Bottling Date	15 th July 2024		
Altitude above sea Level	Between 380 and 520 metres asl	ANALYSIS			
Yield	Average of 6 ton/hectare	Alcohol (%)	13.0%	Total Acidity (g/l)	7.4g/l
Harvest Period	14 and 16 August	Residual Sugar (g/l)	0.74g/l	Total SO2 (mg/l)	92mg/l
Harvest Method	Hand picked	pH	3.09	Free SO2 (mg/l)	18mg/l