



GASTRONOMICS & WITH LOWER ALCOHOLIC LEVEL



VINEYARD

The grapes of this blend are purchased (in total) outside the Quinta, to partners with vineyards located in the 3 subregions of the Douro; being complemented by the difference of soils, altitudes and solar exposures. The rule is the choice of varieties that are familiar to the end consumer, so that the result is a more consensual and pleasant profile for a wider audience.



VINIFICATION

In this blend, lower and higher quotas are vinified separately; that is, we make the blend in time with the choice of the vines and then we mix the grape varieties in the vat, everything before the stage.

In winemaking, we use Ganimede (vats) technology, always with the aim of raising the ancestral formula. This technology preserves the aromas and the primary characteristics offered by the vineyard.



TASTING

Lots of fresh fruit (greedy), dry and smooth. Clearly gastronomic, to follow the day to day, whether solo or at the table.

CONTOS DA TERRA

DOC DOURO

WHITE

2017

ENOLOGIST NOTES

"It is always a challenge to produce low-alcohol wines in the Douro. But very advantageous, since the trends fall to wines with this type of profile: lighter, simpler and versatile. A DOURO blend, with grapes coming from the three sub-regions of the Douro demarcated region - hence being titled as CONTOS DA TERRA (Earth Tales), a tribute to our terroir."


João Menezes

i

Nº of Bottles 750 ml
6.684 Units



VINEYARDS DISCRPTION

Origin of grapes | Baixo Corgo
Grape Varieties | 30% Viosinho, 20% Gouveio, 15% Folgazão, 15% Rabigato, 10% Còdega de Larinho, 10% Arinto
Soil Geology | Shale and Granite
Solar Exhibition | North, South
Age of vines | > 10 years

2017 HARVEST

The wine-growing 2016-2017 year was characterized as a year of high climatic uniqueness, having been an extremely hot and dry year. The harvest of 2017 was the earliest in memory, anticipating 3 weeks from the usual period. However this timely harvest yielded high quality grape musts, with good levels of sugars and phenolic compounds. An atypical year that will surely be remembered for the high quality of its wines.

VINIFICATION

Grapes from different areas and harvested on different dates, according to the desired maturation stage. Reception of grapes with destemming and soft crushing followed by pressing for separating the liquid from the masses. Cold decanting for a period of 24 to 48 hours. Alcoholic fermentation in stainless steel vats at controlled temperature.

AGING

Stainless steel vats.

BOTTLING

Date | Janeiro 2019
Bottle | Prestige
Cork | Acquamarck vintage 45*24 Amorim

TECHNICAL INFORMATION

Alcoholic volume - 12,5% | Total Acidity - 6.61gr / L | Volatile Acidity - 0.3gr / L | pH - 3.11 | Total Sugars - 1.2gr / L