

QUINTA SANRADELA VELHA

Branco 2022

VINTAGE / AGRICULTURE YEAR

While many of wine growing regions throughout Europe battled extreme heat waves, the 2021 growing season in the Douro Valley was characterized by consistently cooler-than-average temperatures. A rainy winter soaked the subsoils with water reserves but otherwise produced fairly mild conditions, fostering an unchallenged bud-break. Moderate conditions continued throughout the spring and summer, with cool nights that enabled the grapes to mature and ripen more gradually, yielding fruit with beautiful color, aromatic intensity and mouth-watering acidity.

VINIFICATION

Manual harvesting of grape clusters into 25kg baskets began on August 22nd and concluded on August 27th. Following a short journey through the vineyard, reception takes place at the Quinta only a few minutes after harvest. There they are de-stemmed and slowly pressed through a series of gentle cycles in a pneumatic press. Alcoholic and malolactic fermentation takes place in stainless steel at controlled temperatures between 12-16C for a period of roughly 30 days.



GRAPE VARIETIES

Rabigato, Gouveio, Arinto, Malvasia Fina



VITICULTURE

Soil: Schist soils
Altitude: 300-520m
Landscaping: Plateau



BOTTLING

July 2023



PRODUCTION

6,000 Bottles



MATURATION

95% aged in stainless steel for 6 months with the remaining 5% aged on oak. The two wines are then blended and aged for an additional 4 months in stainless steel.



SERVING SUGGESTIONS

Enjoy this wine at a serving temperature of 12-13°C alongside coriander poached cod fish (Bacalhau a Pil Pili) or carpaccio of beef.



ANALYSIS

ABV: 13%
PH: 3.07
Total Acidity: 6.3 (g/dm³)
Volatile Acidity: 0.3 (g/dm³)
Free SO₂ at Bottling :27 (mg/dm³)
Total SO₂: 82 (mg/dm³)
Residual Sugar : 2.54 (g/dm³)
Calories: 76 (Kcal/100 ml)



TASTING NOTES

Color: pours a golden citrine with silver highlights
Aroma: bright notes of citrus, melon, and pear
Palate: silky w/ crisp minerality, persistent acidity and a long finish

