

## 2018 QUINTA DO CORREIO WHITE WINE

### Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** A very strange year! Following a normal winter in terms of rain and cold, it came a wet and cold spring and beginning of summer which led to a difficult fruit set and high pressure from mildew. With lots of care and an attentive canopy management, our vineyards cope very well with these adverse conditions but nothing prepared us for the extreme heat, with temperatures of 45+ °C during 4 days, that came in the beginning of August which caused a severe sun burnt and consequent loss of lots of bunches, especially in the Gouveio and Cerceal white varieties and Alfocheiro and Touriga Nacional in the reds.

Since Aug. 5 and through all the harvest (18/9 to 18/10) the weather was great with temperatures around 30 °C which allowed a good maturation of the grapes and a very good balance in terms of sugar and acids.

If we can complain about the quantity which is much lower than desired, we are very happy with the quality of both whites and reds.

**Grape varieties:** Malvasia Fina (50%), Cerceal (20%), Bical (15%) and Encruzado (15%).

**Winemaking technology:** crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation with selected yeasts occurred at a temperature of 16-18°C. After fermentation, the wine was clarified and stored in stainless steel vats, topped up by inert gas so as to preserve its fine bouquet.

**Bottling:** the preparation of the wine for bottling consisted of a slight “collage”, a tartaric stabilisation by the action of the cold and a light filtration. Bottled in February 2019.

#### **Analysis:**

Alcohol by volume ( alc. / vol. ):	13.1 %
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.21
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.20
Dry Extract ( g / l ):	19.8

**Organoleptic tasting:** light straw, perfectly clear, with an intense bouquet containing strong floral and citric notes. On the palate it is very fresh and smooth.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 3-4 years ageing.

**Service:** it should be served at a temperature of 8-10°C, being an excellent apéritif and accompanying fish and shell-fish dishes.