

2019 QUINTA DO CORREIO WHITE WINE

750ml. 13% vol.
Vinho Branco - White Wine - Vin Blanc
engarrafado na propriedade por:
Quinta dos Roques, Lda.
Mangualde - Portugal
Produce of Portugal
DÃO
Denominação de Origem Controlada

Appellation d'Origine Contrôlée DÃO

**QUINTA DO
CORREIO**
2019

Vintage and harvest: The year 2019 proved to be very balanced allowing the production of good grapes.

A dry and mild winter was followed by a less rainy spring than usual, with the exception of April when it rained a little bit more, which favoured the absence of diseases in the vineyard and allowed a good flowering of all the grape varieties.

The summer months had high temperatures, normal for the season (and without the excess seen in 2018); two days of light rain in August and another two in September allowed for hydric rebalance in the vineyards which in turn led to a balanced maturation and a perfect health condition of the grapes.

The harvest, which began on September 10 and lasted until October 4, was relaxed with dry and sunny weather.

The grapes showed a homogeneous ripeness, good health, good concentration with sugars and acidity in great balance.

White wines, very aromatic and elegant, present an invigorating freshness. Reds with good concentration and structure lead to a good evolution potential.

Grape varieties: Malvasia Fina (50%), Cerceal (20%), Encruzado (20%) and Bical (10%).

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 March 2020.

Analysis:

Alcohol by volume (alc. / vol.):	13.0%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.27
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.31
Dry Extract (g / l):	18.3

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.