



## 'Pedra a Pedra' Branco 2024

REFRESHING / AROMATIC / TEXTURED



QUINTA  
DA  
PEDRA  
ALTA  
DOURO PORTUGAL

'Pedra a Pedra' Branco is a refreshing, aromatic, textured Douro white made from a blend of indigenous grape varieties from our highest vineyards.

**VINTAGE:** The year was marked by a rainy winter and a mild spring, favouring grape development. Cool summer nights with moderate temperatures helped preserve grape acidity. The harvest was a prolonged one, starting on August 21 with white grapes and ending on October 4 with reds, ensuring balanced ripening. The 2024 wines show great potential, with excellent aromatic intensity.

### 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 17°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, the wines were matured sur lie for 8 months before being blended. Each varietal wine brings unique attributes to the final blend. Rabigato brings citrus fruits and lively acidity, whilst Gouveio brings mid palate weight with passion fruit and pineapple flavours. Once blended the wine was bottled in May 2025.

### COLOUR:

Pale yellow with green hues

### AROMA:

Delicate aromas of citrus fruits, together with grapefruit and tropical notes

### PALATE:

Bursting with citrus, passion fruit and pineapple flavours with great texture and a lingering salty finish

### SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

### FOOD SUGGESTIONS:

Sea bass ceviche, mango and prawn salad, fresh goat cheese, asparagus and prawn risotto, beetroot tartare

### CELLARING

Drink now, but will gain further complexity over the next 5 years

**Suitable for Vegetarians & Vegans**

| VITICULTURE              |   | VINIFICATION         |   |                     |        |
|--------------------------|---|----------------------|---|---------------------|--------|
| Grape Varieties (%)      | 59% Rabigato, 41% Gouveio                   | Winemaker            | João Pires & Matt Gant  |                     |        |
| Soil Type                | Schist                                      | Fermentation         | Wild ferments in stainless steel tanks with temperature control |                     |        |
| Vine Age                 | Between 20 and 31 years old                 | Malolactic           | None  |                     |        |
| Vines per Ha             | 4000  | Maturation           | Sur lie in stainless steel tanks for 8 months                   |                     |        |
| Pruning Method           | Single and double cordon and guyot          | Fining & Filtration  | Bentonite   1 micron cartridge filtration                       |                     |        |
| Altitude above sea Level | Between 380 and 520 metres asl              | Bottling Date        | May 2025  |                     |        |
| Yield                    | Average of 5 ton/hectare                    | <b>ANALYSIS</b>      |   |                     |        |
| Harvest Period           | 23 <sup>rd</sup> to 31 <sup>st</sup> August | Alcohol (%)          | 11.5%   | Total Acidity (g/l) | 6.8g/l |
| Harvest Method           | Hand picked                                 | Residual Sugar (g/l) | 0.6g/l  | Total SO2 (mg/l)    | 57mg/l |
|                          |   | pH                   | 3.09  | Free SO2 (mg/l)     | 21mg/l |