

QPA

DOURO D.O.C.

PROVA SERIES

Prova Nº 5 Donzelinho Branco 2023

CITRUS | ZESTY | ENERGETIC

Experimentation is a key tenet of winemaking, as one seeks to make better wines from vintage to vintage.

The Prova series allows us to bottle stand out wines from such experimentation.

Prova Nº 5 2023 Donzelinho Branco is the third bottling of this exciting variety from Quinta da Pedra Alta. The wine has fantastic energy and shows great potential for aging.

VINTAGE: The winter and spring period were characterized by abundant rains, providing sufficient water reserves for the healthy development of the grapevines and solid conditions for the 2023 Harvest. The moderate summer allowed healthy grape development, while slow ripening resulted in wines with good acidity and concentrated aromas. Intense rains in September posed a challenge, requiring careful vineyard management and rigorous monitoring of grape ripening status. Despite the difficulties, we managed to harvest the grapes before the rainwater compromised the quality of the vintage.

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 18°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 wine was matured sur lie for 10 months before being blended and bottled in July 2024.

Bottles Produced: 1330

COLOUR:

Pale yellow with green hues

AROMA:

Delicate aromas of lime and candied lemons

PALATE:

Bursting with citrus and lime flavours with zesty acidity and a salty finish.

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade

FOOD SUGGESTIONS:

Sushi, Oysters, seafood platter, BBQ sardines, grilled chicken

CELLARING

Drink now, but will gain further complexity over the next 10 years

Suitable for Vegetarians & Vegans



VITICULTURE		VINIFICATION			
Grape Varieties (%)	100% Donzelinho Branco	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferment in stainless steel and concrete tanks		
Vine Age	Grafted in 2019 onto 16-year-old Fernão Pires vines	Malolactic	No		
Vines per Ha	Average 4000	Maturation	59% concrete tank; 41% stainless steel sur lie		
Pruning Method	Single cordon	Fining & Filtration	Bentonite 0.65 micron cartridge filter		
Altitude above sea Level	Between 480 and 520 metres asl	Bottling Date	9 th July 2024		
Yield	Average of 6 ton/ha	ANALYSIS			
Harvest Period	16 th August 2023	Alcohol (%)	11.0%	Total Acidity (g/l)	6.3g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	< 1g/l	Total SO2 (mg/l)	50mg/l
		pH	3.18	Free SO2 (mg/l)	15mg/l