



## Reserva Branco 2024

ELEGANT / COMPLEX / TEXTURED



Quinta da Pedra Alta Reserva Branco is a complex, textured, barrel fermented Douro white made from a blend of indigenous premium 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 20°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 in a combination of new and old French oak puncheons, the wines were matured sur lie for 9 months before being blended. Each varietal wine brings unique attributes to the final blend. Viosinho (an early ripening variety, thus planted on a north facing slope in order to gain even greater depth of flavour) brings texture and length with pear and nectarine flavour, Rabigato brings citrus fruits, Gouveio brings mid palate weight with passion fruit and pineapple flavours, and Donzelinho brings citrus fruits and lively acidity. Once blended the wine was bottled in May 2025

**Bottles Produced: 4279**

### COLOUR:

Pale yellow with green hues

### AROMA:

Seductive aromas of citrus fruits, pears and nectarines, together with a hint of nuttiness

### PALATE:

A long-textured palate of citrus, stone fruit, and tropical flavours, balanced with lively acidity and savoury complexity

### SERVING TEMPERATURE:

Serve at 12 to 14 degrees centigrade  
Consider decanting in advance

### FOOD SUGGESTIONS:

Grilled Fish with Lemon and Herb Butter, Prawns with Garlic and Ginger, Soft and Medium-Intensity Cheeses, Mushroom Risotto with Fresh Herbs, Roast Chicken

### CELLARING

Drink now but will gain further complexity over the next 8-10 years.

**Suitable for Vegetarians & Vegans**

VITICULTURE		VINIFICATION			
Grape Varieties (%)	37% Viosinho, 30% Rabigato, 22% Gouveio, 11% Donzelinho Branco	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in French oak puncheons		
Vine Age	Between 17 and 28 years old	Malolactic Maturation	Partial 9 Months in New (15%) and old French oak Puncheons (85%)		
Vines per Ha	Average 4000	Fining & Filtration	No Fining   1.2 and 0.65 micron cartridge filtration		
Pruning Method	Single and double cordon and guyot	Bottling Date	21 <sup>st</sup> May 2025		
Altitude above sea Level	Between 380 and 520 metres asl	<b>ANALYSIS</b>			
Yield	Average of 6 ton/hectare	Alcohol (%)	12.0%	Total Acidity (g/l)	6.7g/l
Harvest Period	22 and 31 August	Residual Sugar (g/l)	< 0.6g/l	Total SO2 (mg/l)	50mg/l
Harvest Method	Hand picked	pH	3.11	Free SO2 (mg/l)	15mg/l