

'Pedra a Pedra' Branco 2023

REFRESHING / AROMATIC / TEXTURED



'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 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 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 6 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 2024.

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:

Fresh prawns, BBQ sardines, pan fried chicken breasts

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 19 and 30 years old	Malolactic	None		
Vines per Ha	4000	Maturation	Sur lie in stainless steel tanks for 6 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 2024		
Yield	Average of 5 ton/hectare	ANALYSIS			
Harvest Period	19 to 23 August 2023	Alcohol (%)	11.6%	Total Acidity (g/l)	7g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	2.18g/l	Total SO2 (mg/l)	50mg/l
		pH	3.11	Free SO2 (mg/l)	15mg/l