

## Reserva Branco 2022

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:** A very dry growing season, along with above average temperatures through the summer combined with very low yields to cause rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta our elevation and better yields resulted in a more gradual ripening curve which allowed us to pick whites with full flavour and good acidity.

### 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 10 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, 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 July 2023.

**Bottles Produced: 1506**

### COLOUR:

Pale yellow with green hues

### AROMA:

Seductive aromas of white fruits, with a touch of smoky wood

### 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:

Peixe ao sal (salt-baked sea bass)  
Joelho de porco

### CELLARING

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

**Suitable for Vegetarians & Vegans**

VITICULTURE		VINIFICATION			
Grape Varieties (%)	67% Viosinho, 29% Gouveio, 4% Donzelinho	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in French oak puncheons		
Vine Age	Between 15 and 26 years old	Malolactic Maturation	Parcial 10 Months in New (21%) and old French oak Puncheons (79%)		
Vines per Ha	Average 4000	Fining & Filtration	No Fining   0.65 micron cartridge filtration		
Pruning Method	Single and double cordon and guyot	Bottling Date	21st July 2023		
Altitude above sea Level	Between 380 and 520 metres asl	<b>ANALYSIS</b>			
Yield	Average of 6 ton/hectare	Alcohol (%)	12.5%	Total Acidity (g/l)	6,2g/l
Harvest Period	22 and 23 August	Residual Sugar (g/l)	0.91g/l	Total SO2 (mg/l)	66mg/l
Harvest Method	Hand picked	pH	3.2	Free SO2 (mg/l)	15mg/l