

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Avidagos Branco 2023

Location Right bank of the Douro River, the vineyards range from altitudes of 200 meters to 250 meters, arranged in terraces with different solar exposures.

Grapes Viosinho and Gouveio

Vintage Year 2023 The vintage year proved to be generous, despite being considered an atypical year, characterized by a rainy and warm winter, with an equally warm yet dry spring. A normal year in terms of precipitation, allowing favorable growth throughout the cycle. The early harvest began on August 17th. The white wines proved to be excellent, with uniform ripening, good aromas, and acidity.

Vinification and Aging Manual harvesting with transportation in 20kg crates, with a first grape selection in the vineyard, followed by a second selection on the sorting table and mechanical destemming with minimal crushing. Some whole berries undergo gentle direct pressing. Fermentation occurs in stainless steel tanks with controlled fermentative yeast, fermenting for about 20 days at a controlled temperature between 12 and 14°C. The entire batch undergoes a 6-month aging period in stainless steel tanks.

Tasting Notes Very fresh and mineral aroma, with very typical citrus and floral notes of Douro white wines. Fresh on the palate, with a medium and lively fruity finish.

Summary Analysis Alcohol 13 / pH 3.25 / Total Acidity 5.8 g/l / Total Sulfur 98 mg/l / Sugars ≤ 0.1 gr/100ml / Energy value 77 kcal/100ml

Production 33,500 bottles 750ml

Logistics Information:

Bottle EAN code: 5600330820634

Case EAN code: 56003308206340

Pallet EAN code: 156003308200000013

Bottle dimensions: 325x77x77

Net bottle weight: 750g

Gross bottle weight: 1200g

Type of box used: Cardboard

Box dimensions: 335x155x225

Box weight: 7.2Kg

Number of bottles per box: 6

Number of boxes per row: 25

Number of rows per pallet: 5

Number of boxes per pallet: 125

Number of bottles per pallet: 750

Pallet type: Euro pallet

Pallet dimensions: 180x80x120

Pallet weight: 900Kg

Allergens: Sulfites

Nutritional Values: Calories: 77 Kcal/100ml

Ingredients list: Grapes, preservatives (sulfites), acidity regulators (tartaric acid), stabilizing agents (gum arabic, potassium polyaspartate)

Others: Aging: 6 months in stainless steel tanks

Serving temperature: 10°C-12°C