

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Quinta dos Avidagos Reserva Branco 2022

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

Grapes: Viosinho and Gouveio

Vintage Year: 2022 It was a hot and dry viticultural year. It is worth noting the low precipitation throughout most of the vegetative cycle and the high temperatures recorded in May, July, and August. The continuation of drought and very high temperatures during the ripening period forced early harvests, which slowed down with lower temperatures and precipitation occurring in early September. These conditions were beneficial for quality but had little impact on quantity. Musts with sugar levels and total acidity within normal values for high-quality wines resulted.

Vinification and Aging: Manual harvest with transportation in 20kg boxes, with a first selection of grapes 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 takes place in stainless steel tanks with controlled fermentative yeasts, fermenting for about 20 days at a controlled temperature between 12 and 14°C. The entire batch undergoes 6 months of aging in new and used French oak barrels.

Tasting Notes: Straw color with greenish hues, mineral, floral, and citrusy on the nose, with very subtle and well-integrated barrel notes that do not overpower the primary aromas, making it serious and mysterious. On the palate, the balance is noticeable, with prominent minerality, lightness, and vibrant acidity. A long and dry finish that makes you crave for more. Excellent evolution in the bottle is anticipated.

Summary Analysis: Alcohol 12.5 / pH 3.05 / Total Acidity 6.7 g/l / Total Sulfur 75 mg/l / Sugars ≤ 0.1 gr/100ml / Energy Value 73 kcal/100ml

Production: 6,500 bottles of 750ml