

QUINTA DOS AVIDAGOS

FAMILY OWNED

SINCE 1757

Quinta dos Avidagos Grande Reserva Branco 2021

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 Arinto

Vintage Year 2021 The year was characterized by some fluctuations in temperature and annual precipitation values, considering it a normal and dry year, contributing to an increase in production relative to the historical value of the last 10 years in the region. Harvest began on August 27, with excellent indicators of acidity and alcohol. The timely harvest allowed the rains that fell during the month of September not to harm the phenolic levels of the grapes, which allowed the harvest to be at an ideal ripening point, resulting in structured and elegant wines.

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. Whole berries undergo soft and direct pressing. Fermentation takes place in French oak barrels with selected fermentative control yeasts, fermenting for about 20 days at a controlled temperature between 12 and 14°C. The entire batch undergoes aging for 16 months in new and used French oak barrels.

Tasting Notes Straw color with greenish hues, citrus and slightly floral on the nose, with barrel notes very present and well integrated, not overpowering the primary aromas, making it serious and complete. On the palate, the balance is evident, highlighting its minerality, lightness, and vibrant acidity. Long and dry finish that makes us salivate for more. Excellent bottle aging potential is expected.

Summary Analysis Alcohol 13 / pH 3.10 / Total Acidity 7.1 g/l / Total Sulfur 78 mg/l / Sugars ≤ 0.1 gr/100ml / Energy Value 77 kcal/100ml

Production 1,300 bottles of 750ml