

PULGA WHITE 2022



HARVEST CONDITIONS: The 2021/22 agricultural year was very hot and dry, with abnormally low rainfall in relation to the averages and very high air temperatures, which affected the quality and quantity of the musts. It was a year with very little and badly distributed rainfall throughout the vegetative cycle of the vine. Until May it rained 190 mm, from May to the end of September 110 mm, where 64 mm on the 12th to the 15th of September and again on the 29th. The conditions were so unexpected that nobody knew how the grapes would react. With that in mind, we started to harvest our Boal white grapes on the 10th of August. Astonishingly, by the 30th of August 30% of the total grapes had been picked. All the white grape varieties were in perfect condition and showed no signs of scalding. The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

VINIFICATION: 100% of the wine is fermented in French oak barrels, 60% new oak, for a period of 21 days. A period of batonnage of 4 months follows and a partial malolactic fermentation. Cultured yeasts are used. The three varieties are picked and fermented separately.

AGEING: The wine ages in barrel for four months after fermentation during which time period batonnage and MLF are completed.

TASTING NOTES: This is an intricate wine that merges the characteristic freshness of Romaneira white wines with a profound flavour profile and a sophisticated structure. It stands as an exemplary representation of the immense potential inherent in the exceptional Douro white grape varieties, particularly when grown within the exceptional terroir of Pulga.

GRAPE VARIETIES: 80% Boal; 10% Viosinho; 10% Rabigato.

WINE ANALYSIS:

Alcohol: 13,0 %
Total Acidity: 6,50 g/dm³
pH: 3,10
Residual sugar: 0,77 g/dm³
Calories: 74 Kcal/100 ml

LOGISTIC INFORMATION:

Wooden Case
3 x 750 ml
Gross Weight – 5,2 Kg

BOTTLING:

March 2023

info@quintadaromaneira.pt
www.quintadaromaneira.pt