

GOUVEIO 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: The entire lot is fermented in stainless steel tanks with no contact with skins during 21 days. Batonnage is done for three months, once a week, after fermentation.

AGEING: Unoaked.

TASTING NOTES: This wine displays a translucent-like appearance and a delightful pale golden hue. The vibrant scent is fruity, citrusy, pristine, invigorating, and mineral-infused. When tasted, the initial impression unveils a generous wine with harmony, vitality, and a lingering finish. It is superb for pairing with grilled fish, white meats, or savouring by itself.

GRAPE VARIETIES: 100% Gouveio.

WINE ANALYSIS:

Alcohol: 13,0 %
Total Acidity: 5,40 g/dm³
pH: 3,22
Residual sugar: 0,60 g/dm³
Calories: 74 Kcal/100 ml

LOGISTIC INFORMATION:

Carton Case
6 x 750 ml
Gross Weight – 8,3 Kg

BOTTLING:

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