

GOUVEIO WHITE 2023



HARVEST CONDITIONS: 2023 marks a notable shift from the preceding four years, which were characterised by high temperatures and lower yields. The winter rainfall, prior to 2023, came as a blessing, particularly after the exceptionally arid conditions in 2022, replenishing soil moisture and aquifers. This ensured that the vines could flourish without the limitations of water scarcity. The warm spring that followed further revitalised the vineyards. Despite facing climatic challenges, including intense heatwaves and sporadic heavy downpours that, at times, interfered with the ripening process, the resilience of the vineyards at Quinta da Romaneira shone through. They produced high-quality grapes, setting the stage for crafting exceptional white and red wines, as well as aromatic, rich, and well-structured Port wines. The white grapes for this wine were harvested between the 2nd and 10th of September.

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: 95% Stainless steel tanks + 5% one year barrels.

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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