

PULGA 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: 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 such a complex wine! It seamlessly blends the refreshing touch found in Romaneira's white wines with a deep, rich flavor and a classy structure. It really shows off what the amazing white grape varieties of the Douro can do, especially when they're grown in the outstanding terroir of Pulga.

GRAPE VARIETIES: 75% Boal; 15% Viosinho; 10% Rabigato.

WINE ANALYSIS:

Alcohol: 13,5 %
Total Acidity: 6,00 g/dm³
pH: 3,26
Residual sugar: 0,92 g/dm³
Calories: 77 Kcal/100 ml

LOGISTIC INFORMATION:

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

BOTTLING:

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info@quintadaromaneira.pt
www.quintadaromaneira.pt