

# REDE COLHEITA BRANCO

## 2022



APPELLATION  
D.O.C.

REGION | SUBREGION  
Douro | Baixo Corgo

GRAPE VARIETIES  
Arinto (20%), Gouveio (40%) and  
Viosinho (40%)

TOTAL PRODUCTION  
50.000 Bottles

TYPE  
White

VINTAGE  
2022

DESIGNATION  
COLHEITA

COLOUR  
Pale yellow

SCENT  
Quite lemony, also hints of peach, white plum and floral notes, all very pure and fresh

TASTE  
Fruity and joyful, bright and young, crispy and fresh. A subtle citrus zest bitterness provides character and a lingering and refreshing finish

VINIFICATION  
Total de-stem, gentle and delicate pneumatic pressing in an inert atmosphere, followed by fermentation in stainless steel vats for 3 weeks at a low temperature (13°C)

AGEING  
For 2 months in the bottle

PAIRING SUGGESTIONS  
Excellent as aperitif or to accompany a variety of appetizers, light salads, steam boiled seafood and grilled white fish

SERVING TEMPERATURE  
8°C

OBSERVATIONS  
Keep the bottle in a cool and dry place to preserve its characteristics

WINEMAKER  
Paulo Nunes

AWARDS

QUINTA  
DA REDE  
DOURO

WWW.QUINTADAREDE.PT