

QUINTA DA REDE VINHA DO PINHEIRO 2019



APPELLATION

D.O.C.

REGION | SUBREGION

Douro | Baixo Corgo

GRAPE VARIETIES

Wide range of indigenous grape varieties, among which we highlight Arinto, Gouveio and Viosinho, etc.

TOTAL PRODUCTION

2000 Bottles

ANALYTICAL PARAMETERS

ALCOHOL

13,5% Vol.

PH

3,05

TOTAL ACIDITY

6,9 g/L

TOTAL SUGAR

2,13 g/L

TYPE

White

VINTAGE

2019

COLOUR

Intense citrus with greenish reflections

SCENT

On the nose it reveals an unusual complexity, peach and ripe orange, some wet stone mineral, all mixed with subtle smoky notes

TASTE

Full-bodied but, at the same time, elegant and balanced. The fresh crispy citrus finish lingers on the mouth

VINIFICATION

Manual selection of the grapes on arrival to the winery. Total de-stem and 8 hour cold maceration with skin contact. Gentle pneumatic pressing followed by fermentation in lightly toasted French oak barrels, at a controlled temperature of 15°C

AGEING

Aged for 12 months, "sur lies", in new French oak 500L barrels

PAIRING SUGGESTIONS

Excellent with oven roasted fish, all codfish dishes, grilled white meats and soft sheep cheeses

SERVING TEMPERATURE

12°C

OBSERVATIONS

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

WINEMAKER

Paulo Nunes

AWARDS

