



“Highly citrus and mineral aroma, notes of grapefruit, discreet tropical fruit and wildflowers heightened by a strong minerality from the purely granite soil, with a very discreet smokiness. Extremely fresh and lingering on the palate with vibrant citrus touches that produce a very elegant combination, with a fresh and lasting acidity.

Enjoy with fatty and smoked fish or shellfish. Exceptional with semi-cured goat cheeses, perfect with food in general.”

*Rui Roboredo Madeira*



## QUINTA DA PEDRA ESCRITA WHITE / 2016

6 months in French oak barrels, fermented and aged with fine lees stirred “batonnage”. / Single estate grapes of Alvarinho, Verdelho, Rabigato and Viognier varieties. / Very sandy granite soil in the Douro Superior, at an average altitude of 575 metres above sea level.

### GRAPES

Alvarinho (30%), Verdelho (30%), Rabigato (30%), Viognier (5%).

### ORIGIN

Quinta da Pedra Escrita estate is located in Freixo de Numão - Douro Superior, with an average altitude of 575 meters. The windy and dry soils of the Estate are predominantly of granite, sandy and very poor in nutrients. Here I grew my first vineyards, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times.

### VINIFICATION

Hand-picked grapes to small perforated boxes of 15 Kg, cold fermentation technology on reductive environment, with controlled temperature at about 16 °C, very gentle crushing and pressing in an inert atmosphere to preserve all the aromatic potential of grapes. We made a great effort that all the pre-fermentation operations are carried out within the greater accuracy because it's responsible for the intrinsic quality of future wine. This wine fermented in used French oak and remains there after a short racking on fine lees with regular stirring “batonnage” until the making of the final blend in the end of Spring time.

### AGEING

Fermentation and ageing in French oak barrels for 6 months with “batonnage” until bottling, followed by a period of maturation in bottle for at least 4 months.

### TECHNICAL NOTES

WHITE WINE

VINTAGE  
2016

APPELLATION  
DOC DOURO

ALCOHOL  
13,5%

pH 3,07

TOTAL ACIDITY  
6,94 g/dm<sup>3</sup>

TOTAL SUGARS  
0,6 g/dm<sup>3</sup>

EAN  
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