



“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 / 2017

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 (35%), 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
2017

APPELLATION
DOC DOURO

ALCOHOL
13,5%

pH 3,15

TOTAL ACIDITY
6,67 g/dm³

TOTAL SUGARS
3,8 g/dm³

EAN
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