



“Through this wine, I tried to express the coolness of summer nights in one of the hottest regions of Portugal: the Douro Superior. The estate’s very poor granite soil limits production, creating a natural balance between productivity and concentration of the grapes’ aromas. The cool nights preserve acidity and concentrate the aromatic properties.

Mineral and citric aroma of grapefruit and exotic fruits, with discreet barrel notes well integrated. Very persistent and fresh mouth with citric notes and very lively acidity, balanced by fat and well-structured notes of the barrel ageing, foreseeing a great longevity.”

*Rui Roboredo Madeira*



## QUINTA DA PEDRA ESCRITA RESERVA / WHITE / 2019

Fermentation and ageing with fine lees stirred “batonnage” in 500 Lts French oak barrels / Single estate grapes of Verdelho, Rabigato, Alvarinho and Viognier. / Very sandy granite soil in the Douro Superior, at an average altitude of 575 metres.

### GRAPES

Verdelho (30%), Rabigato (30%), Alvarinho (20%), Viognier (20%).

### 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 100% granite, sandy and very poor in nutrients. Here I grew my first vineyard, always believing that the granite soils give us wines with highly complex aromas and great longevity, like in the old times, with very concentrated grapes due the low yields.

This is a tradition that we want to bring back to a world of increasingly stereotyped wines, and that emphasizes the unique character of the Douro's white wines.

### VINIFICATION

Hand-picked grapes to small perforated boxes of 15 kg. The grapes are pressed without crushing or destemming in order to preserve the full potential of primary aromas, making a great effort to ensure that all pre-fermentation operations are carried out with the maximum accuracy.

### AGEING

Fermentation and ageing stirring the fine lees “batonnage” in French oak barrels of 500 Lts until bottling in July.

### TECHNICAL NOTES

#### WHITE WINE

VINTAGE  
2019

APPELLATION  
DOC DOURO

ALCOHOL  
13,5%

pH 3,12

TOTAL ACIDITY  
7,51 g/dm<sup>3</sup>

TOTAL SUGARS  
2,9 g/dm<sup>3</sup>

ALLERGY ADVICE  
Contains sulphites

EAN  
560 9851 52290 4

**RUI ROBOREDO MADEIRA**  
VINHOS DO VALE DO DOURO

tel.: +351 220 160 541 e-mail: sales@ruimadeira.pt website: www.ruimadeira.pt  
RRM.FT.QPERVB.e1