



“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 / 2021

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

GRAPES

Rabigato (45%), Verdelho (35%), Viognier (20%).

ORIGIN

Organically grown grapes of Quinta da Pedra Escrita estate, 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 June.

TECHNICAL NOTES

WHITE WINE

VINTAGE
2021

APPELLATION
VINHO REGIONAL
DURIENSE

ALCOHOL
13,5%

pH 3,31

TOTAL ACIDITY
6,2 g/dm³

TOTAL SUGARS
4,37 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52290 4



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