

QUINTA DO CONVENTO

WHITE 2019

APPELLATION – DOC DOURO
PRODUCER – KRANEMANN WINE ESTATES
REGION – CIMA-CORGO, DOURO
COUNTRY – PORTUGAL



WINEMAKING Manual harvest into 18kg boxes. Fully destemmed and lightly crushed followed by pressing and cold stabilization. Alcoholic fermentation in french oak barrel and stainless steel tanks with temperature control. After fermentation it was kept for 9 months on lees with batonnage.

TASTING NOTES This wine has a pale yellow with hints of green colour. White fruit aromas with a touch of floral and deeply mineral. It is very intense on the palate based on a refreshing acidity where minerality stands out once again.

NOTES Store horizontally. Serve at 12-14°C.

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2019

Alcohol
13%

Soil
Mix of schist and granite

Harvesting
Manual into 18 kg boxes

Total acidity
7.3 g/L (tartaric acid)

Varieties
50% Rabigato, 30% Viosinho,
10% Gouveio and 10% Arinto

Ageing
50% of this blend aged
in second year french oak barrels
of 500L for 9 months.

pH
3.1

Average vineyard age
20 years

Bottling / Launch
August 2020 | February 2021

Production
6648 bottles

Winemakers
Diogo Lopes
e Maria Susete Melo

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296	180	1600	No. Bottles / Box	6
Width (mm)	70	260	800	No. of Boxes / Layer	12
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,60			No. of Boxes / Pallet	96
Gross Weight (kg)	1,35	8,30	797		
Bottle 0.75 L	EAN	5605769032016			
Cardboard Box (6 x 0.75 L)	ITF	45605769032014			

