TECHNICAL SHEET

QUINTA DO

WHITE RESERVE 2018

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

WINEMAKING Manually harvested into 18 kg boxes, fully destemmed and lightly crushed followed by cold extraction. Partial fermentation in 500 L French oak barrels. Ageing on lees with batonnage for six months.

TASTING NOTES Clean lemon in colour with fresh and mineral aromas. This wine is very fine in nature, true to its terroir and elegant on the palate. It has a lingering fresh aftertaste.

NOTES Store the bottle horizontally. Serve between 12 and 14ºC.

TECHNICAL INFORMATION

Climate Mediterranean

Soil Mix of schist and granite

Varieties 50% Rabigato, 35% Viosinho and 15% Gouveio

Average vineyard age 20 years

Harvest date 23 September 2018

Harvesting

Manual

Ageing

10 months in 500 L

French oak barrels

Bottling / Launch

August 2019 | October 2020

Alcohol

12%

Total acidity 5.9 g/L

> 3.2 Production 2500 bottles

pН

Winemakers Diogo Lopes and Anselmo Mendes

BOTTLE	BOX	EUR-PALLET	
296	180	1600	No. Bottles / Box
70		800	No. of Boxes / Layer
70		1200	No. of Layers / Pallet
0,60			No. of Boxes / Pallet
1,35	8,30	797	
EAN	56057	69042015	
ITF	45605	769042013	
	296 70 70 0,60 1,35 EAN	296 180 70 70 0,60 1,35 EAN 56057	296 180 1600 70 800 70 1200 0,60





