

QUINTA DO CONVENTO

WHITE 2020

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 barrels and stainless steel tanks with temperature control. After fermentation it was kept for 9 months on lees with batonnage.

TASTING NOTES Wine with citric colour with aromas of white fruits, orange flower and wet stone. Very intense on the palate with crunchy acidity and a long end taste.

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2020

Alcohol
12%

Soil
Schist and granite

Harvesting
Manual

Total acidity
6.0 g/L (tartaric acid)

Varieties
40% Rabigato, 20% Viosinho,
20% Gouveio and
20% blended varieties

Ageing
35% of the blend aged in second
and third year French oak
barrels, with batonnage
for 9 months.

pH
3.08

Average vineyard age
20 years

Bottling / Launch
June 2021 | January 2022

Production
6900 bottles

Winemakers
Diogo Lopes
& 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	11
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,6			No. of Boxes / Pallet	88
Gross Weight (kg)	1,35	8,3	797		
Bottle 0.75 L	EAN	5605769102207			
Cardboard Box (6 x 0.75 L)	ITF	45605769102205			

