

QUINTA DO CONVENTO

WHITE 1999

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 static decantation. Fermentation in temperature-controlled stainless steel tanks. Aged on lees for 4 months.

TASTING NOTES 20-year-old very robust white, full of personality and complexity for a wine of this age.

A golden coloured, brilliant and attractive wine with a rich and intense nose, showing extraordinary evolution of its tertiary aromas, good spicy notes, quince, almonds and candied orange together give it profound complexity. With its lively acidity on the palate, it is a wine that maintains its volume, sumptuousness and aromatic richness leading to a good finish with remarkable persistence.

NOTES Store the bottle horizontally. Serve between 12 and 14°C.

TECHNICAL INFORMATION

Climate Mediterranean	Harvest date September 1999	Alcohol 12.0%
Soil Mix of schist and granite	Harvesting Manual	Total acidity 5.3 g/L (tartaric acid)
Varieties Old Vines	Ageing This wine has been aged in bottle since 2000	pH 2.99
Average vineyard age > 50 Years	Bottling / Launch June 2000 May 2019	Production 2000 bottles

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	300	160	1450	No. Bottles / Box	6
Width (mm)	77	240	800	No. of Boxes / Layer	12
Depth (mm)	77	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,535			No. of Boxes / Pallet	96
Gross Weight (kg)	1,30	8	768		
Bottle 0.75 L	EAN	5605769032993			
Cardboard Box (6 x 0.75 L)	ITF	45605769032014			

