

# QUINTA DO CONVENTO

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

**TASTING NOTES** Clear and citrusy in color, it has fruit and white flowers aromas and a light oak taste. It is a mineral, fresh and complex wine on the palate. With a long mouth finish, this wine is the true expression of its terroir.

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

### TECHNICAL INFORMATION

**Climate**  
Mediterranean

**Harvest date**  
September 2019

**Total acidity**  
7.4 g/L (tartaric acid)

**Soil**  
Schist and granite

**Harvesting**  
Manual

**pH**  
2.98

**Varieties**  
50% Rabigato, 40% Viosinho,  
10% Gouveio

**Ageing**  
9 months in 500L French  
oak barrel

**Production**  
2.000 bottles

**Average vineyard age**  
20 years

**Bottling / Launch**  
August 2020 | September 2022

**Winemakers**  
Diogo Lopes &  
Maria Susete Melo

**Alcohol**  
12.5%

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	296	165	1600	No. Bottles / Box	6
Width (mm)	70	240	800	No. of Boxes / Layer	12
Depth (mm)	70	300	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,6			No. of Boxes / Pallet	96
Gross Weight (kg)	1,35	8,3			
Bottle 0.75 L	EAN	5605769112190			
Cardboard Box (6 x 0.75 L)	ITF	45605769042013			

