

QUINTA DO CONVENTO

WHITE 2021

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 a light citrus colour, and aroma of white pulp fruits and flowers. It is fresh, mineral, and structured on the palate with a long finish.

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2021

Alcohol
11.5%

Soil
Schist and granite

Harvesting
Manual

Total acidity
7.1 g/L (tartaric acid)

Varieties
30% Viosinho, 25% Old vines,
20% Cercial, 15% Arinto,
10% Gouveio

Ageing
With batonnage for 9 months.
10% of the blend in second and
third year French oak barrels.

pH
3.08

Average vineyard age
20 years

Bottling / Launch
July 2022 | September 2022

Production
9.000 bottles

Winemakers
Diogo Lopes
& Maria Susete Melo

	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	5605769102214			
Cardboard Box (6 x 0.75 L)	ITF	45605769102212			
Cardboard Box (12 x 0.75 L)	ITF	55605769102219			

