

QUINTA DO CONVENTO

WHITE 2022

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 on lees for 9 months with batonnage.

TASTING NOTES Wine with a light citrus colour, aroma of white pulp fruits and flowers. Fresh, mineral and structured on the palate with a long finish.

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvesting
Manual

Alcohol
12%

Soil
Schist and granite

Ageing
10% of the blend aged 9 months in third year french oak barrels with batonnage on full lees for 4 months.

Total acidity
5.1 g/L (tartaric acid)

Varieties
73% Rabigato, 11% Arinto, 10% Gouveio, 6% Viosinho

The remaining volume stayed in stainless still tanks also with batonnage for 4 months.

pH
3.31

Average vineyard age
20 years

Production
8590 bottles

Harvest date
September 2021

Bottling / Launch
July 2023 | September 2024

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			
Bottle 0.75 L	EAN	5605769102221			
Cardboard Box (6 x 0.75 L)	ITF	45605769102229			
Cardboard Box (12 x 0.75 L)	ITF	55605769102226			

