

QUINTA DO CONVENTO

WHITE RESERVE 2020

APPELLATION – DOC DOURO
 PRODUCER – KRANEMANN WINE ESTATES
 REGION – CIMA-CORGO, DOURO
 COUNTRY – PORTUGAL

WINEMAKING Manual harvest into 18kg boxes, fully destemmed, lightly crushed and followed by cold static decanting. Around 60% of the blend fermented and aged in 500 litre French oak barrels, with batonnage on the lees for 6 months, then aged for a further 4 months. The rest 40% of the blend fermented in stainless steel tanks with battónage on fine lees for 6 months.

TASTING NOTES Clean and citrus in colour, it presents fruit and white flowers aromas and a light oak note. It is a mineral, fresh and complex wine on the palate. With a long mouth finish, it is a true expression of its terroir.

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

TECHNICAL INFORMATION

Climate
Mediterranean

Harvest date
September 2020

Total acidity
6.8

Soil
Schist and Granite

Harvesting
Manual

pH
2.96

Varieties
40% Códega do Larinho,
30% Viosinho, 30% Rabigato

Ageing
6 months in 500L French
oak barrels

Production
1965 bottles

Average vineyard age
20 years

Bottling / Launch
September 2022 | October 2024

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	5605769112206			
Cardboard Box (6 x 0.75 L)	ITF	45605769042013			
Cardboard Box (12 x 0.75 L)	ITF	55605769112201			

