

QUINTA DO CONVENTO

WHITE 2023

APPELLATION – DOC DOURO
PRODUCER – KRANEMANN WINE ESTATES
REGION – CIMA-CORGU, 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 barrel and stainless steel tanks with temperature control. After fermentation it was kept for 5 months on lees 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% alc

Soil
Schist and granite

Ageing
13% of the batch aged in a third year french oak barrel with batonnage on full lees for 5 months. The remaining quantity stayed in stainless steel also with batonnage for 5 months.

Total acidity
6.1 g/L (tartaric acid)

Varieties
53% Rabigato, 20% Sercial, 13% Viosinho, 10% Arinto, 4% Folgasão

pH
3.37

Average vineyard age
20 years

Bottling / Launch
September 2024

Production
10 129 bottles

Harvest date
September 2023

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)	1.358.3				
Bottle 0.75 L	EAN	5605769102238			
Cardboard Box (6 x 0.75 L)	ITF	45605769102236			
Cardboard Box (12 x 0.75 L)	ITF	55605769202223			

