



VINIFICATION:

Pormenor Reserva Branco 2016 was produced with a blend of typical grapes from Douro. Mainly Rabigato, Malvasia fina and C3doga do Larinho.

The grapes were harvested in early September in order to achieve a good acidity. Grapes from very old vines, above 90 years old and planted at altitudes between 600m to 800m, in Carrazeda de Ansi3es - Pombal, Douro Superior. Typical soils of mica-schist that gives more freshness to the wine.

After the sorting table, the best grapes were gently pressed and the must was decanted for 24 hours. The fermentation was natural, without yeast addition. Ageing with the lees for 10 months in used French oak barrels, without temperature control, without battonage and no Malo-lactic fermentation. This wine was not stabilized before bottling in order to give the minimum intervention possible. With time in bottle, it is possible to appear some deposit or natural crystals.

GRAPES:

Typical grapes from Douro, mainly Rabigato; Malvasia Fina and C3doga do Larinho.

TASTING NOTES:

Clean and vibrant straw color.

On the nose, you can find contained floral aromas, with vibrant and strong minerality. Acidity well marked with evidence of citrus, green apple and pineapple and some green herbs. A light touch of wood.

On the palate, it reveals good intensity on the mouth, typical of old vines. A balanced and elegant acidity with medium long finish, balanced smoke well integrated due the ageing in used barrel. This wine has a good ageing potential.

Good for food with medium fat. Fish dishes, white meats, soft cheeses, risotto and poultry.

BOTTLING:

31th de August 2017

QUANTITY PRODUCED AND BOTTLED:

2.400 x 750ml bottles.

66 x 1500ml bottles.

Reserva Branco 2016

CHEMICAL ANALYSIS:

Alcohol: 11,80 % vol.

PH: 3,18

Total Acidity: 5,3 g/dm³

Volatile Acidity: 0,4 gr/L

Total Sugar: 0,8 g/dm³

So2 free: 23 mg/dm³

So2 Total: 90 mg/dm³

PRODUCER:

Pormenor Vinhos

WINEMAKING:

Pedro Coelho

