



pormenor

PORMENOR BRANCO 2018

Bottling:

27th June 2019

Quantity produced and bottled:

9.993 bottles 750ml;

220 bottles 1500ml

Producer:

Pormenor Vinhos

Chemical Analysis:

Alcohol: 12,00% vol.

PH: 3,23

Total Acidity: 4,9 g/dm³

Volatile Acidity: 0,3 gr/L

Total Sugar: <0,6 g/dm³

So² Free: 17 mg/dm³

So² Total: 50 mg/dm³

Winemaking team:

Pedro Coelho

Alexandre Figueiredo

**Vinification:**

Pormenor Branco 2018 was produced with a blend of typical white grapes from Douro Region - Rabigato, Malvasia Fina and Códega do Larinho.

Grapes from old vines planted in altitude between 600m and 650m, in Pombal Ansiães - Douro Superior.

The grapes were harvest in the beginning of September in order to preserve the acidity, trying to achieve a balanced and mineral wine.

After a careful selection at the sorting table, the fermentation was natural - spontaneous - with indigenous yeast, without any yeast addition and ageing in stainless steel vats with the small lees. Minimum intervention and low SO₂ until bottling in order to keep its own freshness and minerality.

A good mouthfeel which contrasts with a balanced acidity, typical characteristics from micaceous soils. No malolactic fermentation or battonage.

Grapes:

Typical grapes from Douro, Rabigato, Malvasia Fina and Códega do Larinho.

Tasting Notes:

Light and clear color.

Fresh aromas of discreet citric fruit as lemon and pineapple with dominant minerality.

Good mouthfeel, balanced and captivating and expressive. Plenty of character, light, balanced and elegant. Round and mineral finish not too long.

Good with: grilled fish and seafood, white meats and pasta or by itself.

www.pormenorvinhos.pt

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As per all Pormenor wines, minimum human intervention during the cellar work is achieved by avoiding any kind of additives.