

'Pedra a Pedra' Branco 2019

REFRESHING / AROMATIC / TEXTURED

Pedra a Pedra Branco is a refreshing, aromatic, textured Douro white made from a blend of indigenous grape varieties from our highest vineyards.



VINIFICATION:

A cool summer and some late rainfall in August led to an extended harvest period in 2019. As a result, we were able to pick our whites not only with full flavour, but heightened aromatics and lively acidity. Once the grapes are picked our aim throughout is to preserve the aromatics and fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. Picked early in the morning the grapes are whole bunch pressed as soon as they arrive at the winery and the juice drained off immediately. The juice is then fermented by wild yeasts at 15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process minimal handling and attention to detail, ensure that the delicate aromatics are not compromised. Fermented to dryness, the wines were matured sur lie for 8 months before being blended. Each varietal wine brings unique attributes to the final blend. Rabigato brings citrus fruits and lively acidity, whilst Gouveio brings mid palate weight with passion fruit and pineapple flavours. Once blended the wine was bottled in July 2020.

COLOUR:

Pale yellow with green hues

AROMA:

Delicate aromas of citrus fruits, together with grapefruit and tropical notes

PALATE:

Bursting with citrus, passion fruit and pineapple flavours with great texture and a lingering salty finish

SERVING TEMPERATURE:

Serve at 10 to 12 degrees centigrade.

FOOD SUGGESTIONS:

Fresh prawns, BBQ sardines, pan fried chicken breasts.

CELLARING

Drink now, but will gain further complexity over the next 3 to 5 years

Suitable for Vegetarians & Vegans

| VITICULTURE | | VINIFICATION | | | |
|--------------------------|------------------------------------|----------------------|---|---------------------|--------|
| Grape Varieties (%) | Rabigato (51%) Gouveio (49%) | Winemaker | João Pires & Matt Gant | | |
| Soil Type | Schist | Fermentation | Wild ferments in stainless steel tanks with temperature control | | |
| Vine Age | Between 15 and 26 years old | Malolactic | None | | |
| Vines per Ha | 4000 | Maturation | Sur lie in stainless steel tanks for 6 months | | |
| Pruning Method | Single and double cordon and guyot | Bottling Date | July 2020 | | |
| Altitude above sea Level | Between 380 and 520 metres asl | ANALYSIS | | | |
| Yield | Average of 6.2 ton/hectare | Alcohol (%) | 12.5% | Total Acidity (g/l) | 6.6g/l |
| Harvest Period | 13 to 15 September 2019 | Residual Sugar (g/l) | 0.6g/l | Total SO2 (mg/l) | 50mg/l |
| Harvest Method | Hand picked | pH | 3.07 | Free SO2 (mg/l) | 17mg/l |