

'Pedra a Pedra' Branco 2022

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.

VINTAGE: A very dry growing season, along with above average temperatures through the summer combined with very low yields to cause rapid ripening across the Douro. Nevertheless, at Quinta da Pedra Alta our elevation and better yields resulted in a more gradual ripening curve which allowed us to pick whites with full flavour and good acidity.

VINIFICATION:

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 6 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. The touch of Donzelinho Branco adds a final twist of lemon and lime crispness to the finish. Once blended the wine was bottled in April 2023.

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 (%)	59% Rabigato, 40% Gouveio, 1% Donzelinho Branco	Winemaker	João Pires & Matt Gant		
Soil Type	Schist	Fermentation	Wild ferments in stainless steel tanks with temperature control		
Vine Age	Between 17 and 28 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	Fining & Filtration	Bentonite 1 micron cartridge filtration		
Altitude above sea Level	Between 380 and 520 metres asl	Bottling Date	April 2023		
Yield	Average of 5 ton/hectare	ANALYSIS			
Harvest Period	23 to 28 August 2022	Alcohol (%)	11.5%	Total Acidity (g/l)	5.9g/l
Harvest Method	Hand picked	Residual Sugar (g/l)	2.18g/l	Total SO2 (mg/l)	50mg/l
		pH	3.1	Free SO2 (mg/l)	15mg/l