



IMENSO SABER. IMENSO SABOR.

## QUINTA DOS CARVALHAIS WHITE 2022

**TYPE:** Still **CATEGORY:** Dry **COLOUR:** White

**DESIGNATION OF ORIGIN:** DOC Dão **REGION:** Dão

**COUNTRY OF ORIGIN:** Portugal **SUSTAINABLE VITICULTURE:** Yes

### THE WINE

The height of elegance, Quinta dos Carvalhais White is a Dão white of exceptional quality. Heir to an ancient wisdom, Quinta dos Carvalhais allies experience with innovation to create incredibly elegant wines with intense, yet delicate, flavours and a personality that reflects the region.

### TASTING NOTES LAST TASTED: 2023

Quinta dos Carvalhais White 2022 is a citrine-yellow wine with greenish tints. It has a young and fresh aroma with tropical notes of lemon and lime, hints of white fruit and subtle vegetal tones. Full-bodied on the palate, this versatile and gastronomic white has great freshness and structure. Its very well-integrated wood element invites a long and appetising finish.

### HARVEST YEAR

2021/22 was a warm and dry year; the driest ever recorded at the Meteorological Stations in Carvalhais. A decrease of 53% in the total rainfall underlined this fact. These conditions lasted for the majority of the vegetative cycle, although the months of March and April did give some respite to the vines. The harvest started at the end of August and extended through until the end of September.

**WINEMAKER:** Beatriz Cabral de Almeida

**VARIETIES:** 50% Gouveio, 50% Encruzado

### WINEMAKING

Grapes were unloaded from 20kg boxes for destemming and soft-crushing. After they had been pressed, the must underwent static decanting. It was subsequently transferred to stainless steel tanks where fermentation took place. 25% of Encruzado and 25% of Gouveio fermented in new and used French oak barrels of 225L and 500L, while the remainder stayed in stainless steel tanks. Fermentation occurred at a temp of 18°C and lasted around 20 days.

### MATURATION

For this wine, 25% of the Encruzado and 25% of the Gouveio aged for roughly 4 months in new and used French oak barrels and casks of 225L and 500L. The rest of the lot aged in stainless steel tanks. The blending of the barrel wine with its counterpart contributed to the balance between the wine itself and the aromatic components conferred by the wood.

### STORE

The Encruzado and the Gouveio have fantastic ageing potential and, given its natural acidity, it is envisaged that this wine will have a long life. Store horizontally in a cool, dry place.

### SERVE

Serve at 9-11°C. This wine should be decanted after 4/5 years in the bottle. Once opened, consume the same day.

### ENJOY

Fantastic as an aperitif, this wine also pairs wonderfully with elaborate fish dishes, smoked fish, white meat and poultry.

### TECHNICAL DETAILS

Alcohol: 12,5% ±0,5 | Total Acidity: 5,8 g/L ± 0,5 (tartaric Acid) | Total Sugars: 1,7 g/L ±0,4 | pH: 3,1 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,9 g | Sugars: 0,2 g | Energetic Value: 306 kJ/73 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2023-01-18 **BOTTLES PRODUCED:** 53.472

**AVAILABLE CAPACITIES:** 750 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

### INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org](http://www.iobc-wprs.org). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

