



DOURO
QUINTA MARIA IZABEL

DOURO, PORTUGAL

Maria Izabel

VINHAS VELHAS WHITE



VARIETAL

Very old vines

VINTAGE

2017

REGION

DOC Douro

HARVEST

Vintage shape manual

WINEMAKING The maturation phase took place on a regular basis, which allowed for a harvest in early September. The grapes were harvested in very old vines in the upper Douro Wine Region. After a rigorous selection in the vineyard, they rested for a few hours in a refrigerated container. In order to protect the integrity of the curls, followed by a selection in carpet of choice and pressing in pneumatic press with whole bunch at low pressure, which allowed to extract more gently compounds color and aromas, leading to a fresh and vibrant wort. The alcoholic fermentation took place entirely in French oak barrels with yeast in order to introduce more complexity and character to the wine. It had a prolonged aging in barrels (12 months), where it carried out malolactic fermentation.

CHEMICAL ANALYSIS

ALCOHOL 12.6% pH 3.3

TASTING NOTES Citrus colored wine, elegant, frank and expressive, with mineral, citrus aromas and an acidity sharp. In the mouth it is very voluminous, with exuberant acidity, mineral and a finish very long and persistent.