



DOURO
QUINTA MARIA IZABEL

DOURO, PORTUGAL

Quinta Maria Izabel

WHITE WINE

VARIETAL

Several terroirs - Cerceal, Viosinho, Rabigato, Códego do Larinho Arinto, Folgazão, Verdelho, Alvarinho

VINTAGE

2021

REGION

DOC Douro

HARVEST

Vintage shape manual

WINEMAKING Hand-harvested grapes from selected vineyard parcels undergo rigorous sorting before being gently whole-cluster pressed. The free-run juice is naturally settled for 48 hours prior to fermentation. Fermentation takes place with indigenous yeasts at a controlled temperature of 14°C. The wine is then aged for eight months, with 80% maturing in seasoned French oak barrels and 20% in stainless steel tanks, achieving a balance between texture, complexity and freshness.

CHEMICAL ANALYSIS

ALCOHOL 12% TOTAL ACIDITY 2.07g/L pH 3.29

TASTING NOTES

Pale greenish-citrus in colour, this wine reveals a fresh and complex nose. A distinctive mineral character brings freshness and precision, complemented by citrus and floral notes and a delicate smoky nuance. The palate is focused and expressive, showing remarkable minerality and texture. Its vibrant acidity is beautifully balanced by the subtle creaminess derived from partial malolactic fermentation in barrel, resulting in a wine of elegance, depth and harmony.

