



## MARQUÊS DE ALMEIDA Grande Reserva White 2023

### GRAPES

Selected grapes from an old vine, Santa Maria in Vermiosa, on Beira Interior.

### HARVEST

In 2023 we had a rainy Winter and, after a mild beginning of Spring the rain came again till the start of the Summer. From mid-July till the harvest, the weather was hot and dry. These conditions led to good yields, together with long and balanced maturations, which originated very good wines.

### VINIFICATION

The wine is vinified in the Winery of our Quinta das Marvalhas in Almendra, in the heart of the Douro Superior. Our winery is equipped with the latest technology and enables complete control of temperature, essential for our region of extreme climates.

After grapes arrive at the winery, we eliminate clusters which are not in perfect condition following total destemming, smooth crushing and skin maceration for about 12 Hours. After this period in inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Hyper-reduction pre-fermentative followed by alcoholic fermentation at 12-14°C. Fermentation and aging occurs in 300L French oak barrels, for a period of 8 Months.

### TASTING NOTES

A young wine from a very old vine. Elegant and fresh wine, well balanced, with stone fruit notes on the nose and a mineral and crispy long finish on the pallet. We can feel the oak, on a very well integrated and elegant way. Ideal with grilled fish, soft pastas, cheeses or white meat dishes. Serve slightly chilled at 8-10°.

### TECHNICAL NOTES

HARVEST: 2023

APPELLATION: DO BEIRA INTERIOR

LOT (Grapes): MAGRB23 (Síria, Fonte Cal and Arinto)

VINEYARDS: Old Vineyard of Santa Maria (Vermiosa)

WINE AGING: 8 Months in 300L French oak barrels

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.87g/L (tartaric acid)

VOLATILE ACIDITY: 0.44 g/L (acetic acid)

pH: 3.23

Free SO<sub>2</sub>: 38 mg/L

SO<sub>2</sub> Total: 118 mg/L

RESIDUAL SUGAR: 0.5 g/L

BOTTLING: May 2025

EAN: 560 671 058 315 1

SCC 14 (Cases of 6) : 1 560 671 058 315 8

SCC 14 (Cases of 12):