



MARQUÊS DE ALMEIDA 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 13°C.

TASTING NOTES

An elegant and fresh wine, well balanced, with stone fruit notes on the nose and a crispy long finish on the palate.

Ideal with grilled fish, hearty salads and soft past cheese or just as an aperitive.

Serve slightly chilled between 8 and 12°.

TECHNICAL NOTES

HARVEST: 2023

APPELLATION: DOC BEIRA INTERIOR

LOT (Grapes): MAVB23 (Síria, Fonte Cal and Malvasia)

VINEYARDS: CARM vineyards in the Beira Interior.

WINE AGING: Stainless steel tanks

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.41 g/L (tartaric acid)

VOLATILE ACIDITY: 0.27 g/L (acetic acid)

pH: 3.32

Free SO₂: 32 mg/L

SO₂ Total: 131 mg/L

RESIDUAL SUGAR: 2.5 g/L

BOTTLING: April 2024

EAN: 560 671 056 713 7

SCC 14 (Cases of 6) : 156 067 105 671 10

SCC 14 (Cases of 12): 156 067 105 672 33