

VINHA DO BISPADO { RESERVA White 2022

GRAPES

The grapes were grown in the Douro Superior and include the varieties Códega do Larinho, Rabigato and Viosinho.

HARVEST

2022 was one of the hottest and dry years ever. After a winter with low rainfall, in Spring there were very high temperatures and the Summer was very hot. These caused a decrease in production yield and erratic maturations, which led to a very careful harvest and accurate work at the winery.

VINIFICATION

The wine is vinified in our Winery at 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 de-stemming, 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. Hyperreduction pre-fermentative followed by alcoholic fermentation at 13°C.

TASTING NOTES

This wine is a well-balanced wine with hints of stone fruits and mineral qualities. These complexities integrated with light oak notes make this wine a perfect match for fish and sea food dishes. Serve slightly chilled between 8 and 12°C.

TECHNICAL NOTES

HARVEST: 2022

APPELLATION: DOC DOURO

LOT: QBRVB22 (45% Codega do Larinho, 35% Rabigato and 20% Viosinho)

VINEYARDS: Quinta do Bispado

WINE AGING: 6 Months, 50% in French Barrels and 50% in Stainless steel

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.30 g/L (tartaric acid)

VOLATILE ACIDITY: 0.30 g/L (acetic acid)

pH: 3.35

Free SO2: 31 mg/L

SO2 Total : 136 mg/L

RESIDUAL SUGAR: 3.05 g/dm³

BOTTLING: April 2023

EAN : 560 671 056 114 2

SCC 14 (Cx 6) : 156 067 105 611 49

SCC 14 (Cx12) : 156 067 105 611 01

