



### GRAPES

Vinha da Urze Reserva white is made from grapes grown in very old vineyards of the Douro Superior, in Quinta da Urze, from the grape varieties Códega do Larinho, Rabigato and Viosinho.

### 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. Hyperreduction pre-fermentative followed by alcoholic fermentation at 13°C.

### TASTING NOTES

Vinha da Urze Reserva white 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.

VINHA DA  
**URZE**  
DOURO  
*Família Roboredo Madeira*

### TECHNICAL NOTES

HARVEST: 2023

APPELLATION: DOC DOURO

LOT: VUBR23 (Rabigato, Códega de Larinho and Viosinho).

VINEYARDS: Quinta da Urze, in the Douro Superior.

WINE AGING: Stainless steel (50%) & French oak Barrels (50%), battonage for 5 months.

ALCOHOL: 13.0 %

TOTAL ACIDITY: 5.60 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

pH: 3.35

Free SO<sub>2</sub>: 15 mg/L

SO<sub>2</sub> Total: 89 mg/L

Residual Sugar: 0.6 g/dm<sup>3</sup>

BOTTLING: May 2024

EAN: 560 671 056 413 6

SCC 14 (Cx6): 156 067 105 641 33

SCC 14 (Cx 12): 156 067 105 641 26



VINHA DA URZE RESERVA BRANCO