



Quinta do Valdalágea Reserva White 2017

Produced in Quinta do Valdalágea from three extreme vineyards and old vines. Quinta do Valdalágea is located on the left bank of the Douro River, in front of the town Peso da Régua, on the edge of Baixo Corgo and Alto Corgo, between the mountain ranges Meadas and Marão (North).

Tasting Notes

Of citrine color, it presents fruity aromas well wrapped with slight mineral and toasty notes, coming from the partial fermentation in wood, which together with a balanced acidity give freshness and aromatic persistence to the wine.

Technical information:

Region:	Douro
Subregion:	Baixo Corgo - Valdigem - Lamego
Soil Type:	Shale with some granitic influence
Vineyards:	Valdalágea I, Vineyard Patamares do Paí, Eiró De Clma and Old Vineyard
Age of strains:	10/70 years
Grape Varieties:	Viosinho, Rabigato and various of Old Vines
Density per ha:	4400 Plants
Sea height:	240 to 320 m
Harvest Period:	Early September 2017
Grape Harvest:	Manual, grapes carried in 20 kg boxes
Fermentation:	Automatic temperature controlled stainless steel vats and French oak barrels
Bottled:	July 2016
Aging:	Partly in stainless steel vats and 40% in French oak barrels for 7 months
Alcohol:	13% vol
Total Acidity:	6.00 g / dm ³ Tartaric Acid
Volatile Acidity:	0.40 g / dm ³ Ac.Acetic
pH:	3.22
Total Sugars:	26,0 mg/dm ³
SO2 Livre de Enchimento:	0,0 g/L