



QUINTA DO
ESTANHO

Since 1757



QUINTA DO ESTANHO WHITE RESERVE 2017

DESIGNATION OF ORIGIN

— DO Douro

GRAPE VARIETIES

— 80% Arinto + 20% blend of Viosinho and Rabigato

ENOLOGIST TASTER

— Luís Leocádio

VINEYARD

Vines situated on the steep slopes of the Pinhão River at an average altitude of 400m, with shale soils that are poor and uneven; low levels of production but high concentration and quality of grapes.

2017 HARVEST

It was an extremely, and unusually, dry year and no-one can recall a drought like it in the Douro. As a result of the weather, we found that all stages of the growing cycle were advanced, with bud break and flowering going smoothly, and the changing of colour starting in the first few days of July. The very hot weather continued throughout the maturation period, thus causing a rapid ripening of the grapes, which led to the harvest starting at the end of August.

It was a good year, and the wines have a more intense colour and a higher alcohol content, but with a very nicely balanced acidity. Managing to maintain freshness and elegance.

VINIFICATION

Fresh grapes harvested by hand and in 20 kg boxes are quickly brought to the winery where they are de-stemmed, crushed and placed in a vat where they undergo a slight skin maceration before being lightly pressed. Two thirds of the fermentation occurred in stainless steel at a controlled temperature of 12 - 14°C for 2 weeks and the last third in French oak barrels. After fermentation, the wine aged on the lees for 9 months with weekly bâtonage (stir) to maintain its freshness and gain complexity.



CHARACTERISTICS

TASTING NOTES

Straw yellow in colour. Notes of tropical fruit (pineapple and papaya), oatmeal, vanilla and toasted cereal of great elegance. Fresh and mineral flavour, with great persistence.

SERVICE AND HARMONIZATION

It goes well with spiced charcuterie, baked fish, white meats, as well as cheeses of medium structure. Serve at 10 °C.