



QUINTA DO ESTANHO

Since 1757



QUINTA DO ESTANHO WHITE RESERVE 2024

DESIGNATION OF ORIGIN	- DO Douro
GRAPE VARIETIES	- 80% Arinto + 20% blend of Viosinho and Rabigato
OENOLOGIST	- 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.

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.

NUTRITIONAL INFORMATION

INGREDIENTS

Grapes, preservative and antioxidant (sulphites), stabilising agents (metatartaric acid).

NUTRITIONAL DECLARATION per 100 ml

Energy	321 Kj / 77 kcal
Alcohol Content	13,5%
Total Sugars	0,6 g
Total Acidity	6,4 g
Ph	3,22 g
Carbohydrates	0,9 g

Store in a cool, dry place. Avoid exposure to sunlight.

CHARACTERISTICS

TASTING NOTES

Straw yellow in colour. Notes of citric fruit (grapefruit and lemon), 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.

