



QUINTADO
CARVALHIDO

WINE TECH SHEET

Quinta do Carvalhido White 2023

PRODUCER: Quinta do Carvalhido Viticultura e Ecoturismo Lda

REGION: Douro DOC **SUB-REGION:** Douro Superior

WINEMAKER: Francisco Baptista

GRAPE VARIETIES: Rabigato, Viosinho, and Gouveio (Field Blend)

VINIFICATION: Whole berry pressing after destemming; 12 hours of pre-fermentation maceration, static cold clarification for 48 hours, fermentation with indigenous yeasts at 16-18°C.

AGING: The final third of fermentation occurred in 300-liter French oak barrels (4th and 5th use). Aged for 9 months on fine lees with battonage.

SOIL AND CLIMATE: Schist. Continental, hot, and dry.

APPEARANCE: Yellow, clear with medium brightness.

AROMA: The nose is filled with aromas oscillating between spices, white-fleshed fruits like nectarine and peach, and tropical fruits such as pineapple. Notes of dried flowers and leaves add complexity and robustness.

PALATE: Velvety and creamy, with disruptive acidity that lingers in the retronasal, balancing the wine's richness with salivation.

PAIRINGS: Alentejo-style pork, creamed codfish, Carbonara spaghetti, grilled scarlet prawn with bisque.

GLASS: Burgundy-style glass.

SERVING TEMPERATURE: 12°

ALCOHOL

13% alc/vol

RESIDUAL SUGAR

0.6g/l

TOTAL ACIDITY

5.3g/l

pH

3.38