



## 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