



QUINTA DA CÔRTE

2022 WHITE DOURO DOC



WINERY

Located in the central region of the Douro, Cima Corgo, Quinta da Côrte takes pride in its unique personality. By treating its great terroir with the respect, and using traditional methods updated with the latest advances, it produces wines with great depth of character. Their authentic style bears an eloquent testimony to a combination of great native varieties and schist soils. Quinta da Côrte encompasses 61 acres of classification A vineyards with vines averaging over 60 years of age.

WINE

Produced from 100% Viosinho, this bright and rich wine showcases the very best of the increasing trend of Douro white wines.

WINEMAKING

Fermentation in 500 liter Austrian oak barrels. Maturation in the same barrels until bottling.

VINTAGE NOTES

The year 2022 was quite hot and dry. There were numerous heat waves during the months of June, July and August and only 116 mm of precipitation from January until the beginning of the harvest date, very different from last year when 306 mm were recorded in the same period. In general, the excessive heat and lack of water in the soil slowed down the vegetative development of the plants and led to the formation of smaller, less dense bunches and grape berries, but rich in aromas and phenolic compounds. During the harvest, the weather conditions recorded did not suffer significant fluctuations, which allowed the cutting of grapes for DOC Douro wines and fortified wines.

TASTING NOTES

Buttery and smoky notes given by the wood. Very fresh. White fruit and floral aromas. Very lively in the mouth, with good acidity, unctuous and persistent.

VINEYARD

Region:	Douro
Appellation:	Cima Corgo
Soil:	Schist
Eco-Practices:	Sustainable, Solar

WINEMAKING

Varietals:	100 % Viosinho
Aging:	Maturation in 500 liter Austrian oak barrels until bottling

TECHNICAL DETAILS

Yeast:	Native yeast (only applied if natural fermentation doesn't start)
Alcohol:	13.5%
Total Acidity:	5.0 g/L
pH:	3.28