



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Maria Mansa White

2022

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Maria Mansa is produced by Quinta do Noval from carefully selected grapes originated from the highest areas of the Demarcated Region of the Douro, which are more favourable to the production of white wines.

### 年份的天气条件

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May that led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather.

July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

We harvested our white grapes from 24th to 27th August. The first wines made showed intense fruitiness and crispy acidity. Overall it can be said that the average quality of the wines made is reasonably good throughout. The dry whites are very promising, with a brilliant colour and a nice mineral structure in the mouth.

### 品鉴笔记

Maria Mansa white 2021 combines the fruit and freshness provided by the unique character of Douro terroir and its traditional regional varieties. The wine presents a clear, bright and beautiful tone. Intense aromas with prominent notes of white, tropical and citrus fruit. On the palate, the wine has a vibrant yet well-integrated acidity followed by further citrus and floral notes. Crisp and long aftertaste.

Carlos Agrellos, Technical Director

### 葡萄品种

Maria Mansa is a blended wine of noble classic Douro varieties: 40% Viosinho, 40% Gouveio, 10% Rabigato, 10% C3dega.



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### 酿造工艺

90% of the wine was fermented in stainless steel vats and 10% was fermented in 2 years old oak barrels for a period of 20 days. No malolactic fermentation.

### 陈酿

90% of the wine was aged in stainless steel vats, to keep its aromatic purity and 10% was aged in 2 years old oak barrels, with a bâtonnage done once a week for 3 months.

### 侍酒温度

9°C-11°C

### 葡萄酒理化分析

Alcohol: 13%

Residual sugar: 0.6g/dm<sup>3</sup>

Total acidity: 6.2g/dm<sup>3</sup>

pH: 3.09