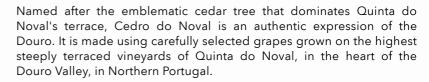


# Cedro do Noval White

2020



#### CHARACTERISTICS OF THE VINTAGE

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

#### TASTING NOTES

Cedro do Noval white 2020 reveals a light crystalline golden colour. The nose combines perfectly fruity, floral and mineral aromas. The palate is crisply fresh. The fruity aromas along with vanilla note make this wine more complex and wide. It is unctuous, fresh, long and full.

Carlos Agrellos, Technical Director

## VINIFICATION

Fermentation took place in French oak barrels for a period of 20 days at temperatures controlled between 16 and 18°C. No malolactic fermentation.

## **MATURING**

The wine was aged in French oak barrels, with 30% of new barrels, for about 6 months. Bâtonnage was done once a week for 3 months.

#### **SERVING TEMPERATURE**

9°C-11°C

