



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa White

2018



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.

CHARACTERISTICS OF THE VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late in good conditions.

Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes. Grape soundness was excellent at harvest time.

TASTING NOTES

Maria Mansa white 2018 presents a crystal-like appearance and a lovely light golden colour. The intense aroma is fruity, pure, fresh and mineral. On the palate, the attack shows a broad wine that reveals balance, freshness and a long aftertaste. It is excellent to accompany grilled fish, white meats or simply on its own.

Carlos Agrellos, Technical Director

VINIFICATION

90% of the wine is fermented in stainless steel vats and 10% is fermented in seasoned French oak barrels for a period of 21 days. No malolactic fermentation.

MATURING

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

SERVING TEMPERATURE

9°C-11°C