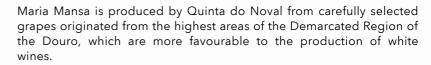


# Maria Mansa White

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**

Maria Mansa white 2020 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

#### **VINIFICATION**

90% of the wine is fermented in stainless steel vats,

10% is fermented in seasonned French oak barrels for a period of 20 days. No malolactic fermentation.

#### **MATURING**

90% of the wine is aged in stainless steel vats, to keep its aromatic purity,

10% is aged in seasonned French oak barrels, with a bâtonnage done once a week for 3 months.

## **SERVING TEMPERATURE**

9°C-11°C

