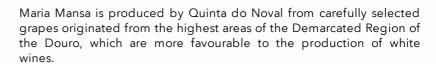


Maria Mansa White

2022



CHARACTERISTICS OF THE VINTAGE

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

With that in mind, we harvested our white grapes for Maria Mansa from 3rd to 12th September.

The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

TASTING NOTES

Maria Mansa 2022 is an aromatic wine revealing concentrated white and tropical fruit aromas. On the palate, it is medium-to-full-bodied with fresh, elegant and fruit driven notes like lemon and a mineral touch. The finish is long and elegant supported by the underlying freshness.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Maria Mansa is a blended wine of noble classic Douro varieties: 43% Viosinho, 26% Arinto, 18% Códega de Larinho, 8% Rabigato, 5% Gouveio.

VINIFICATION

The wine was fermented in stainless steel vats at a controlled temperature of 15°C for a period of 20 days. No malolactic fermentation.

MATURING

The wine was aged in stainless steel vats, to keep its fruity and floral character, with a bâtonnage done once a week during 3 months.





Maria Mansa White 2022



9°C-11°C

WINE ANALYSES

Alcohol: 13%

Residual sugar: 0.6g/dm3 Total acidity: 5.7g/dm3

pH: 3.27

