



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Maria Mansa White

**2023**

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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.

### TASTING NOTES

Maria Mansa 2023 is an aromatic wine revealing concentrated white and tropical fruit aromas. With a medium-to-full-bodied profile, it presents a fresh and elegant palate dominated by fruity nuances, enhanced by subtle hints of lemon and minerality. 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: 30% Viosinho, 30% C3drega de Larinho, 25% Arinto, 10% 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 b3atontage done once a week during 3 months.

### SERVING TEMPERATURE

9°C-11°C

### WINE ANALYSES

Alcohol: 13%  
Residual sugar: 0.6g/l  
Total acidity: 5.4g/l  
pH: 3.41

### BOTTLING DATE

March 13th 2024