

Quinta do Passadouro®

Passa White 2019



TASTING NOTES

Intense floral notes of white pulp fruits, elegant and mineral. On the palate it is structured with pleasant notes of freshness and minerality. Elegant and fine finish.

GRAPE VARIETIES

50% Códega do Larinho, 30% Rabigato, 20% Viosinho

Harvest: from 7th to 21st of September

VINIFICATION

100% of the wine is fermented in stainless steel vats for a period of 21 days. No malolactic fermentation.

MATURING

100% of the wine is aged in stainless steel vats, to preserve all the fruit intensity, with a bâtonnage done once a week for 3 months.

SERVING TEMPERATURE

9°C-11°C

TERROIR

Appellation
Douro Doc - Sub-region of Cima Corgo
Rio Pinhão Valley

Vineyard description
Altitude: 550 mts
Soil: schist and granite
Plantation system: traditional walled terraces made with schist stone

WINES ANALYSES

Alcohol: 13%
Total sugar: 0.6g/dm³
Total Acidity: 5.7g/dm³
Ph: 3.35