

Quinta do Passadouro®

Passa White 2020



TASTING NOTES

Passa White 2020 presents an intense nose, very aromatic and immediately seductive. It is a bright and energetic white wine offering freshness with lots of citrus, green herbs and tropical aromas. It's medium-bodied and has a wonderful fruity aftertaste that's supported by the subtle acidity at the end. Great wine to drink now.

BLEND

Blend: 60% Códaga do Larinho, 30% Rabigato, 10% Viosinho

Harvest: from 17th to 27th of August

VINIFICATION

Fermentation took place in stainless steel vats for a period of 21 days. No malolactic fermentation.

MATURING

The wine was 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

WINE ANALYSES

Alcohol: 12.5%
Total sugar: 0.6g/dm³
Total Acidity: 5.47g/dm³
pH: 3.40